

Cranberry Chutney

Recipe By *Brynie Greisman*



Cooking and Prep:  30
m

Serves:  8

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Shabbat, Rosh
Hashanah

Diet: Vegan, Gluten Free,
Vegetarian, Pescetarian, Low
Fat

Source: Family Table by
Mishpacha Magazine

The combo of sweet and tangy makes this chutney a real winner. It's a perfect accompaniment to meat, turkey, or chicken dishes. Freezes well too.

Ingredients (12)

Main ingredients

- 3 cups frozen cranberries with apples (I use Bodek)
- 1/2 cup chopped dried apricots
- 1/2 cup chopped Medjool dates

- 1 small onion, chopped
 - 1/3 cup cider vinegar
 - 1/3 cup Gefen Light Corn Syrup
 - full 1/3 cup brown sugar
 - 1 tablespoon grated orange peel, optional but recommended
 - 3/4 cup good quality orange juice
 - 1/2 teaspoon ground mustard
 - 1/2 teaspoon Haddar Kosher Salt, or to taste
 - 1/4 teaspoon ginger, or to taste
-

Start Cooking

Make the Chutney

Yields about three and a half cups.

1. Combine all ingredients in a medium-sized pot. Cover and bring to a boil. Reduce heat and simmer, uncovered, for 15–20 minutes or until mixture has thickened. It will thicken further as it cools off. Let cool before refrigerating.

Note:

If a blend of cranberries with apples is not available, use two and a half cups frozen cranberries and half a cup coarsely chopped peeled Granny Smith apples. Also, if you prefer chutney with a little less zing, reduce the cider vinegar to a quarter cup. You can adjust the quantities of fruit to your liking.