

cranberries

Cranberry-Rhubarb Chutney

(yield - 4 cups)

4	cups	½" diced rhubarb
2	cups	diced red onion
1	cup	dried cranberries
¼	cup	golden raisins
1		cinnamon stick
1	Tbsp	grated ginger
½	cup	cider vinegar
1	cup	sugar
2	Tbsp	honey
2	Tbsp	finely grated lemon zest
2	tsp	finely grated orange peel

Combine all ingredients in a large heavy saucepan.

Bring to a boil over med-high heat. Cover. Reduce heat to med-low and simmer until the rhubarb is tender (about 5 min). Uncover and simmer until thick, stirring frequently. Discard the cinnamon stick. Let cool completely.

Store in an airtight container in the refrigerator for up to two weeks or freeze.

Bring to room temperature before serving.

