

Cranberry Chutney

Appetizer



ingredients

1/2 pc	onion chopped
2 Tbsp	vegetable oil
12 oz	cranberries
2/3 cup	sugar
1/4 cup	apple cider vinegar
1 tsp	minced ginger
1 tsp	minced garlic
1 pinch	cloves
1/4 cup	orange juice
	salt and pepper to taste

instructions

- Cook onions in oil in medium saucepan over medium heat, saute until softened, about 3 minutes.
- Stir in remaining ingredients and stir until cranberries pop, about 10-12 minutes.
- Serve with goat cheese on crackers. Serve with chicken/turkey/roast beef. Use in chicken curry.



BC Cranberry Marketing Commission Recipe Contest