

Sweet and Spicy Cranberry Chutney

Appetizer



ingredients

3 cup	fresh cranberries
2 tsp	ghee or vegetable oil
1/2 tsp	black mustard seeds
1/4 cup	finely chopped onion
1/2 pc	jalapeno thinly sliced
3/4 cup	sugar
1/4 tsp	ground black pepper
1 pc	bay leaf
1/4 tsp	turmeric
1/4 tsp	salt
1/2 cup	water

instructions

- In a medium saucepan, heat ghee or oil until it starts to shimmer. Drop in one mustard seed to test the oil, if it sizzles, the oil is ready. Add the rest of the mustard seeds. Let cook for about 10 seconds.
- Add the onions and jalapeno slices. Cook until the onions soften and turn translucent. Add the bay leaf, black pepper and turmeric. Stir and cook for about 10 seconds.
- Add the cranberries, water, sugar and salt. Stir.
- Turn the heat up to high. Bring the cranberries to a boil. Once the cranberries boil, turn down the heat to low and let cook for 15 minutes.
- Let cool and serve.

