



Cranberry Chutney

Try this awesome “secret” recipe from my sister-in-law.
Let’s not ask how she got it!

Combine in a deep pan and bring to a boil:

4 c. (1 lb.) fresh cranberries
1 c. water
1 c. honey
6-8 sticks cinnamon
10-15 whole cloves (count them... put them in a tea infuser, for removal later)

Gently boil cranberry mixture for 10 minutes, and then add:

1 c. seedless raisins
4 green tart apples, seeded, peeled and grated (pippin or granny smith)
1/2 c. celery, finely chopped
1 small onion, finely chopped

Cook for 15 more minutes.

Remove from heat. Remove cinnamon sticks and infuser with cloves inside. Add:

1 tsp. grated lemon peel
Juice of 1 small lemon (1 to 2 Tbs.)
1/2 c. walnuts, chopped

Stir, cool and serve. Store leftovers in a jar in the refrigerator for up to two weeks.