



Double Cranberry Chutney

Ingredients:

2 tbsp Orange Juice
1 tbsp Lemon Juice
1 tsp Kudzu
1/2 tsp Dry Mustard
4 cups Cranberry, raw, whole (or frozen) 2- 12oz. pkgs.
1 cup Sugar
3/4 cup Port wine
1/2 cup Dried cranberries
3 Tbsp. Crystallized ginger
1/8 tsp Cloves, ground
1 tbsp Lemon peel
2 tbsp Orange peel

Recipe Directions:

1. Whisk together orange juice, lemon juice, cornstarch, and mustard in small bowl. Set aside.
2. Combine cranberries, sugar, port, dried cranberries, ginger, orange zest, lemon zest, cloves, and a pinch of salt in medium saucepan. Bring to a boil, stirring to dissolve sugar.
3. Stir cornstarch mixture into saucepan; reduce heat to medium-low, and simmer 10-15 min, or until sauce is thick and berries have burst. Cool, and serve chilled or at room temperature.

serves 16

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