

Cranberry Chutney

3 fl. Oz. orange juice
3 fl. Oz. water
2 fl. Oz. vinegar
3 fl. Oz. Orange Liqueur (optional)
Zest of 2 Oranges, minced fine, plus their juice
1 Tbsp. Grated fresh ginger
1 Tbsp. Ground dried hot chilies
½ tsp. Ground mace
Pinch Ground cloves
3 oz. sugar
1 Tbsp. Molasses

- Bring these ingredients to a simmer – do not boil – and simmer for 3 minutes

Add:

16 oz. Fresh Cranberries

- continue to simmer until cranberries “pop” and the mixture begins to thicken (do not let it get too thick).
- Adjust the seasoning (salt) to taste.

Great served warm.

From Chef Chris Crosthwaite
Developed October, 1998

