NAN'S HOLIDAY

Cranberry Chutney



INGREDIENTS

- 2 cups fresh cranberries
- 2 cups sugar
- 3 Tbsp. water
- 1 apple, chopped
- 2 celery ribs, finely chopped
- 1 Tbsp. orange rind
- 1 cup orange juice
- 1 cup golden raisins
- ½ tsp. ground ginger
- ¼ tsp. ground cloves

DIRECTIONS

1. Cook the cranberries, sugar and water over medium heat for 5 minutes.
2. Add all the remaining ingredients, plus a little vanilla if you like. Add more spice to taste.
3. Simmer gently for about 30 minutes, stirring often.
4. Let cool. The chutney thickens as it cools.
5. Spoon into jelly jars and keep in the refrigerator for up to 2 weeks, or can if desired.

Nan's tip: slice the celery very fine in the food processor.

MAKES ABOUT 3 CUPS

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