

Cranberry Chutney



This sweet and tart cranberry chutney is perfect when served over cream cheese or Brie with crackers, or as a condiment with roast pork or poultry. It's quick and easy to make using our Lucky Lime & Sea Salt honey.

Ingredients

1 cup cranberries
1/2 cup Lucky Lime & Sea Salt honey
1/4 cup water
1 small Granny Smith apple, finely chopped
1 stalk celery, finely chopped
1/4 cup pecans
1/2 cup golden raisins
1/4 tsp ground ginger
1/4 tsp ground cloves

Instructions

Place cranberries, honey and water in large saucepan and bring to boil. Reduce heat to medium and cook until all cranberries have popped. Stir in the apple, celery, pecans, raisins, ginger, cloves and cook over medium heat, stirring frequently, until celery and apple are tender, and sauce is reduced. Turn off heat, cover saucepan, and let stand to thicken (about 15 minutes).

Yields 1 ½ cups.

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