

Homemade Cranberry Chutney

Makes 3 cups

2 tablespoons vegetable oil
3 shallots, chopped
3 cups (12 ounces) fresh cranberries
Zest and juice from 2 oranges
1/4 cup apple cider vinegar
1 cup granulated sugar

In a small saucepan, heat the vegetable oil over medium heat until hot. Add the shallots and cook until soft, stirring often. Add the cranberries, the zest and juice from two oranges, the cider vinegar, and the granulated sugar and stir to combine. Continue to heat the mixture until the mixture begins to boil and the cranberries start to pop. Cook for 10 minutes, stirring occasionally.

Remove from the heat and let cool before serving.