

Cranberry Chutney with Apples, Apricots and Raisins

Makes 3 cups

This recipe is the product of me raiding my pantry and throwing in a little of this and some of that. I think you can take it even further than I have here. I think a cardamom pod or two or some fresh grated ginger would be interesting additions. I also wouldn't hesitate to increase the amount of raisins and dried apricots in this recipe; the sweetness they add is a wonderful complement to the cranberries.

2 tablespoons vegetable oil
½ cup minced shallot (about 1 large)
3 cups (12 ounces) fresh cranberries
1 cup granulated sugar
2/3 cup freshly squeezed orange juice
½ cup red wine
¼ cup apple cider vinegar
¼ cup finely chopped dried apricots
¼ cup raisins (golden or black)
1 medium Rome Beauty apple, peeled and grated
1 teaspoon grated orange zest
1 cinnamon stick
3 whole cloves

In a small saucepan, heat the vegetable oil over medium heat until hot. Add the shallots and cook until soft, stirring often. Add the remaining ingredients 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. Remove and discard the cinnamon stick and cloves. Serve warm or refrigerate until ready to serve.