



# From Charlotte's Kitchen



## CRANBERRY CHUTNEY KENTUCKY STYLE

### Ingredients:

- 1 orange, peeled, tough membrane removed, chopped
- 1/4 cup orange juice
- 1 package (12 ounces) fresh cranberries
- 1 3/4 cups sugar
- 1 large Golden Delicious apple, peeled, cored, chopped
- 1/2 cup golden raisins
- 1/4 cup chopped pecans or walnuts
- 1 tablespoon apple cider vinegar
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground cinnamon



### Preparation:

Combine all ingredients in a large saucepan; bring to a boil. Reduce heat; simmer, stirring occasionally, for 5 to 8 minutes, or until cranberries are bursting. Chill until serving time; freeze surplus in small containers. Makes about 4 cups of chutney

*Merry Christmas &*

*Happy Holidays*

