

Baked Cranberry-Ginger Chutney

PREP AND COOK TIME: About 1 hour

NOTES: You can make this sauce up to 1 week ahead; cover and chill.

MAKES: About 1¾ cups; 12 to 14 servings

1. Sort 1 package (12 oz.) **fresh** or thawed frozen **cranberries**, discarding any bruised or decayed fruit. Rinse and drain berries.
2. In an 8- or 9-inch square baking dish, mix cranberries, 1 cup **sugar**, ½ cup **cider vinegar**, 2 table-

spoons chopped **fresh ginger**, 5 **whole cloves**, and 1 **cinnamon stick** (about 3 in.).

3. Bake, uncovered, in a 350° regular or convection oven, stirring occasionally, until berries are tender when pierced and juices are syrupy, 50 to 60 minutes. Lift out and discard cloves and cinnamon, if desired. Serve warm or cool.

Per 2 tablespoons: 69 cal., 1% (0.9 cal.) from fat; 0.1 g protein; 0.1 g fat (0 g sat.); 18 g carbo (0.9 g fiber); 0.8 mg sodium; 0 mg chol.