

Cranberry-Ginger Chutney

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2/3 cup sugar

1 cup water

1/2 cup cider vinegar

*1 (8-ounce) seedless orange, chopped
(including peel)*

1/2 teaspoon mustard seed

*1 (12-ounce) package fresh cranberries,
rinsed and picked over (3 cups)*

1/4 cup crystallized ginger, finely chopped

*1/2 cup pistachio nuts, lightly toasted and
coarsely chopped*

1. In medium saucepan, combine sugar, water, and vinegar. Bring to boiling, stirring to dissolve sugar. Add orange and mustard seed. Simmer for 15 minutes.
2. Add cranberries and ginger. Simmer for 10 to 15 minutes, stirring occasionally, until berry skins pop and mixture thickens. Remove from heat and stir in nuts.
3. Ladle into 1-quart storage container. Cool on rack. Cover and refrigerate up to 3 weeks.
4. Serve this tart chutney with poultry and game meats or mix with ham for an omelet filling.

Yield: 1 quart