

Cranberry Chutney



Ingredients

- 1 (12 ounce) bag fresh or frozen cranberries
- 1 1/4 cups sugar
- 3/4 cup water
- 1 large cooking apple, chopped
- 2 teaspoons ground cinnamon
- 1 teaspoon ground ginger
- 1/4 teaspoon ground cloves
- 1/2 cup chopped walnuts (optional)

Directions

1. In a saucepan, combine all ingredients; bring to a boil, stirring constantly. Reduce heat; simmer for 15-20 minutes or until apple is tender and mixture thickens. Cool completely.
2. Store in the refrigerator. Serve as a condiment with your holiday dinner over turkey, ham or pork. It can also be served over cream cheese with crackers. Enjoy!