



Cranberry Chutney with Dried Apricots and Currants

Sauce

Source: Chef Tom Douglas

Note: Cranberries are a must with Thanksgiving turkey. This chutney gains sweetness from dried fruit and extra zip from fresh ginger

Ingredients:

- 1/2 cup champagne vinegar or other mild vinegar (such as rice wine vinegar)
- 1/2 cup freshly squeezed orange juice
- 2/3 cup plus 1 tablespoon sugar
- 1/4 cup diced dried apricots
- 3 tablespoons currants
- 1 tablespoon and 1 teaspoon finely grated fresh ginger
- 1 tablespoon finely chopped shallot
- 1 teaspoon grated orange zest
- 1 cinnamon stick
- 1/4 teaspoon salt
- 1/8 teaspoon freshly ground black pepper
- 1 12-ounce bag cranberries, fresh or frozen

Method:

1. In a saucepan, combine all the ingredients except the cranberries. Bring to a boil over medium-high heat, and simmer a few minutes, stirring occasionally, until sugar is dissolved and syrup is slightly thickened.
2. Add the cranberries and continue to cook until the cranberries are soft and beginning to pop, about 10 minutes. Remove from the heat. Transfer to a bowl and chill. Remove the cinnamon stick before serving.