

Holiday Cranberry Chutney

Makes 4 cups

1 chopped Granny Smith apple
1 cup raisins
1 cup chopped onion
1 cup sugar
1 cup white vinegar
 $\frac{3}{4}$ cup chopped celery
 $\frac{3}{4}$ cup water



2 teaspoons cinnamon
1 $\frac{1}{2}$ teaspoons ground ginger
 $\frac{1}{4}$ teaspoon cloves
1 12-ounce bag fresh or frozen cranberries

Add all ingredients to a large saucepan. Bring to a boil, then reduce to a simmer. Allow mixture to cook uncovered on the stove top for 30 minutes until thickened.

Nutrition per 2 Tablespoons: 49 Calories; <1g Fat; <1g Protein; 13g Carbohydrates; 1g Fiber; 4mg Sodium



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