



Cranberry Chutney

Prep: 10 minutes

Cook: 25 minutes • Serves: 16

- 1 cinnamon stick
- 1 cup apple cider
- ½ cup packed [PICS brown sugar](#)
- ¼ cup [PICS apple cider vinegar](#)
- 1 teaspoon fresh grated ginger
- 2 bags (12 ounces each) fresh cranberries
- 1 large Granny Smith apple, peeled, cored and chopped
- 1 large Honeycrisp apple, peeled, cored and chopped

1. In medium saucepot, combine cinnamon stick, apple cider, sugar, vinegar and ginger; heat to a boil over medium-high heat, stirring occasionally. Add cranberries; heat to a boil, stirring frequently. Reduce heat to medium-low. Add apples; cook 15 minutes or until most cranberries pop, apples are tender and mixture thickens, stirring occasionally.

2. Remove and discard cinnamon stick; cool, cover and refrigerate at least 3 hours or up to 4 days before serving.

Approximate nutritional values per serving:

66 Calories, 0g Fat (0g Saturated), 0mg Cholesterol, 4mg Sodium, 17g Carbohydrates, 2g Fiber, 13g Sugars, 7g Added Sugars, 0g Protein