



# THE ingles TABLE

with Steve Woronoff  
**Cranberry Chutney**

## Shopping List

- 4 Cups fresh or frozen cranberries
- 1 Cup sugar
- 1 Cup water
- ½ Cup packed brown sugar
- 2 teaspoons ground cinnamon
- 1 ½ teaspoon ground ginger
- ½ teaspoon ground cloves
- ¼ teaspoon ground allspice
- 1 Cup chopped tart apple\*
- ½ Cup golden raisins
- ½ Cup diced celery

*\*Hint: Squeeze a tablespoon or so of fresh lemon juice over the chopped apples and mix. This will keep the apples from turning brown.*

## Cooking Instructions

- 1)** In a large saucepan, combine the cranberries, sugar, water, brown sugar, cinnamon, ginger, cloves and allspice.
- 2)** Cook over medium heat until the berries pop, approximately 15 minutes.
- 3)** Next, add the apple, raisins and celery.
- 4)** Simmer, uncovered, until thickened, approximately 15 minutes.
- 5)** Transfer to a small bowl and refrigerate until chilled.

Recipe makes approximately 2 cups.



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