

Cranberry Chutney  
Adapted from Deborah Taylor

- 1 medium navel orange
- 2 shallots
- 2" square chunk of fresh ginger
- 1 bag (12 ounces) fresh cranberries, picked over and rinsed
- 1/2 cup apple cider vinegar
- 1/2 cup packed light brown sugar
- 1/4 teaspoon cumin
- 1/4 teaspoon salt
- 1/8 teaspoon crushed red pepper

Scrub the orange. Cut it into 8 wedges and place the wedges in a food processor. Work the machine in on-off motions until the orange flesh and rind are chopped.

Add the shallots and ginger and pulse again a few times until the mixture is finely chopped.

In a large saucepan, combine the orange mixture, cranberries, vinegar, sugar, and raisins. Stir in the cumin, salt, and crushed pepper. Bring the mixture to a boil, lower the heat to medium and simmer gently, stirring occasionally, for 25 minutes or until the chutney is thick and dark.

Let the mixture cool to room temperature. Refrigerate and serve chilled.