

KATHY NEIMAN'S

# Spicy Apple Cranberry Chutney



**Yields: 3 cups**

This chutney goes great with cream cheese on crackers, with turkey, on meatloaf or with pastry appetizers like Tourtière Puffs or sausage rolls.

## Ingredients

- 4 Granny Smith apples - peeled, cored and chopped into 1/2" cubes
- 1 tbsp. lemon juice
- 1 tbsp. vegetable oil
- 1 medium onion diced (about 1 cup)
- 1 1/2 tsp. fresh grated ginger (can be from a jar)
- 1 tsp. fresh garlic minced (can be from a jar)
- 1/2 cup apple cider or regular vinegar
- 1/2 cup sugar
- 2 cup apple juice (1 1/2 cup plus 1/2 cup)
- 1/2 cup dried cranberries
- 2 cinnamon sticks (optional)
- 1 tsp. nigella seed (optional)

Dry spice mix:

*(measure and place in bowl so it is ready to use later)*

- 1/4 tsp. ground coriander
- 1/4 tsp. ground cumin
- 1/4 tsp. turmeric
- 1/4 tsp. ground cloves
- 1/4 tsp. cinnamon
- 1/2 tsp. red pepper flakes (or more to taste)
- 1/4 tsp. kosher salt (to taste)

## Method

1. Peel, core and chop apples. Place in bowl and toss with lemon juice. Set aside.
2. In a large pot, saute onions in oil for approximately 3 minutes until they start to become transparent on edges.
3. Add ginger and garlic and fry for another minute stirring constantly being careful not to burn.
4. Add in dry spices and stir until everything is combined. Allow spices to bloom and release fragrance and flavor, about 30 seconds.
5. Add apples and stir to coat.
6. Add apple cider vinegar, 1 1/2 cups of apple juice, cinnamon sticks and nigella seed. Simmer for 5-7 minutes until apples soften.
7. ]Add sugar and cranberries and continue to simmer until reduced.
8. An additional 1/2 cup of apple juice may be required. It is ready when you draw a wooden spoon across the bottom of the pan and it leaves a trail that slowly closes in with liquid. If it is too dry, add a little apple juice or water.
9. Spoon into jars and keep in fridge. It will keep for three weeks.

## Notes From Kathy

*This recipe calls for apple juice. It adds more intense flavour. If substituting water, a little more sugar may be required to achieve the balance between flavours.*

*Nigella seeds are a fabulous addition to this recipe. These little black seeds add visual interest as well as an onion type flavor. They can be found at middle eastern grocery stores or at spice vendors.*

*You can customize this recipe according to your heat preference. It is a bit spicy but if you would like it spicier, increase the cayenne according to taste. Adding finely sliced red Thai chilis will also increase heat and add more visual interest to this recipe. Add gradually as it is difficult to take away if it is too hot.*

*Remember to add the salt according to taste at the end after everything has reduced. Adding it before may make it too salty. If your recipe lacks "something" or it tastes flat, it is usually the salt.*

*Enjoy!  
Kathy*