

## Homemade Cranberry & Orange Chutney

Yields: About 2 cups Prep Time: 10 min Cook Time: 15 min

### Ingredients

- 1 bag fresh cranberries (12 oz / 340 g)
- 1 Granny Smith apple, finely minced
- Zest of 1 large orange
- **Juice of 2 large oranges**
- 1 cup sugar (adjust to taste)
- 1 cinnamon stick
- **Pinch of salt**

### Instructions

#### 1. Cook the Cranberries

Add the cranberries and orange juice to a saucepan. Cook over medium-high heat until the berries begin to pop and release their juices.

#### 2. Add the Flavor Builders

Stir in the minced apple, orange zest, cinnamon stick, sugar, and salt.

#### 3. Simmer & Thicken

Reduce heat and cook until the mixture is thickened and glossy, about 10–15 minutes. Stir occasionally as it cooks to prevent scorching.

#### 4. Cool & Store

Remove the cinnamon stick and let the chutney cool completely. It will continue to thicken as it cools. Store in jars and refrigerate up to 2 weeks, or freeze for longer.

### *HWL Notes:*

*The apple adds natural pectin for body and gloss, while the orange brings brightness and balance. A small pinch of salt enhances flavor and rounds out the sweetness. The result is a jewel-toned chutney with fresh, vibrant flavor — perfect beside roasted meats or on sandwiches.*