

Cranberry Apple Chutney

B&G Foods North America, Inc.

*1 bag (12 ounces) fresh or frozen
cranberries
1/4 cup water
2 large apples, cored and chopped
1 1/2 cups sugar
2/3 cup onion, finely chopped
2/3 cup golden raisins
2 teaspoons fresh ginger, minced
1 teaspoon garlic, minced
1 teaspoon salt
3/4 teaspoon ground allspice
1/4 teaspoon ground Saigon
cinnamon
1/8 teaspoon ground cloves
2/3 cup dark corn syrup
1/3 cup older vinegar
2/3 cup pecans, chopped*

In a large saucepan, combine the cranberries, water, apples, sugar, onion, raisins, ginger, garlic, salt, allspice, cinnamon and cloves.

Bring to a boil over medium-high heat. Reduce the heat. Cover. Cook, stirring occasionally, for 15 minutes.

Add the corn syrup, vinegar and pecans. Cook, uncovered, for 15 minutes, stirring frequently.

*Delicious served with roast turkey,
pork roast or baked ham.*

Per Serving (excluding unknown items): 2790 Calories; 50g Fat (15.2% calories from fat); 11g Protein; 619g Carbohydrate; 20g Dietary Fiber; 0mg Cholesterol; 2492mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 2 Vegetable; 8 1/2 Fruit; 9 1/2 Fat; 31 Other Carbohydrates.