

CRANBERRY FIG CHUTNEY

This chutney is a perfect balance of sweet, tart, and savory notes, designed to cut through the richness of a Thanksgiving turkey. The Cabernet adds a deep, fruity complexity, while the balsamic vinegar provides a subtle tang that elevates all the flavors.

Yields

About 3 cups

Prep Time

15 minutes

Cook Time

35-45 minutes

Ingredients

1 (12-ounce) bag fresh or frozen cranberries
1 cup dried black mission figs, stems removed and chopped
1 large shallot, finely diced
1 small knob of ginger (about 1.5 inches), peeled and finely grated
1 cup Pine Ridge Cabernet
½ cup packed light brown sugar
¼ cup white granulated sugar
2 tablespoons balsamic vinegar
1 cinnamon stick
3 whole cloves
1 star anise pod
½ teaspoon salt
¼ cup water (if needed)



Preparation

1. In a medium saucepan, simmer the Cabernet, shallot, and ginger for 5 minutes until the shallot is soft.
2. Add the cranberries, chopped figs, and both sugars, stirring to combine.
3. Add the cinnamon stick, whole cloves, and star anise directly into the pot.
4. Bring the mixture to a low boil, then reduce the heat to a simmer. Cook for 30-40 minutes, stirring occasionally, until the cranberries have burst and the chutney has a jam-like consistency. It should coat the back of a spoon. If it becomes too thick too quickly, add a

splash of water (up to ¼ cup) to achieve the desired texture.

5. Remove the saucepan from the heat. Carefully remove the whole cinnamon stick, cloves, and star anise. Stir in the balsamic vinegar and salt. The balsamic vinegar is added at the end to preserve its bright, tangy flavor.
6. Let the chutney cool completely to room temperature. It will thicken as it cools and flavors will meld together.

This chutney is delicious with roast turkey, topping brie on a cheese board, or along-side pork and chicken. Store it in an airtight container in the refrigerator for up to two weeks.

Pair It with:



Pine Ridge Cabernet

The chutney's sweet and tart fruit notes are a perfect match for Pine Ridge Cabernet's rich dark fruit profile. The wine's spicy oak characteristics complement the chutney's savory ginger and cinnamon. Its firm tannins and acidity cut through the turkey's richness, creating a truly balanced and dynamic pairing.

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