

Cranberry, Apple, and Ginger Chutney

Recipe courtesy of Dave Lieberman from Food Network

Level: Easy

Total: 40 min

Prep: 10 min

Cook: 30 min

Yield: 8 to 10 servings



Ingredients

1 (10 to 16 ounce) bag of fresh or frozen whole cranberries

2 crisp red apples, peeled, cored, and sliced 1 inch thick

2 inch piece of ginger, peeled and finely grated

$\frac{1}{2}$ cup apple cider vinegar

1 cup granulated sugar

1 cup water

Directions

Combine ingredients in a large pot. Bring to a simmer and cook until softened reduced and thickened, about 30 minutes. Cool fully before serving.