



## Apple Chutney

Recipe courtesy of Ina Garten



Apple Chutney

Total Time:  
1 hr 15 min  
Prep: 15 min  
Cook: 1 hr

Yield:  
makes about 3 cups  
Level:  
Easy

### Ingredients

6 Granny Smith apples, peeled, cored and half-inch diced  
1 cup chopped yellow onion  
2 tablespoons minced fresh ginger  
1 cup freshly squeezed orange juice (2 oranges)  
3/4 cup good cider vinegar  
1 cup light brown sugar, lightly packed  
1 teaspoon whole dried mustard seeds  
1/4 teaspoon hot red pepper flakes  
1 1/2 teaspoons kosher salt  
3/4 cup raisins

### Directions

Combine the apples, onion, ginger, orange juice, vinegar, brown sugar, mustard seeds, pepper flakes and salt and in a large saucepan. Bring the mixture to a boil over medium-high heat, stirring occasionally. Reduce the heat to simmer and continue cooking, stirring occasionally, for 50 minutes to 1 hour, until most of the liquid has evaporated. Take off the heat and add the raisins.

Set aside to cool and store covered in the refrigerator for up to 2 weeks.

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## Kentucky Pie

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Flavors of chocolate, bourbon and walnuts come together in this sweet dessert.

## Bacon Pecan

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Try a sweet and savory spin on classic baklava.

## Korean BBQ

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Bourbon is the key ingredient in this flavorful meat marinade.

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