



Cranberry and Blood Orange Chutney

Servings: 4

Active cooking time: 45 minutes

Ingredients

1 each	Blood Orange
12 ounces	Cranberries
1 ounce	Ginger Fresh
¼ cup	Apple Cider Vinegar
½ cup	Orange Juice
½ cup	Brown Sugar
¼ tsp	Clove, ground
¼ tsp	Allspice, ground
¼ tsp	Cinnamon, ground
To Taste	Kosher Salt
To Taste	Black Pepper

Method of Preparation

1. Cut the whole orange into sections (rind and all).
2. In a food processor combine the orange and ginger and pulse into a paste
3. In a saucepan, combine the remaining ingredients. Over medium-low heat and reduce the mixture to a thick consistency.
4. Adjust the seasoning and cool.