

G O O P



Thanksgiving Cranberry Chutney

ingredients

- 3/4 cup sugar
- 1 1/3 cup water
- 4 cups fresh cranberries
- 1/8 teaspoon ground allspice
- 1 tablespoon lemon juice
- grated zest of 1 small orange or tangerine

preparation

Combine the sugar and water in a saucepan, bring to a boil and add the rest of the ingredients. Turn the heat to low and let the mixture simmer for about ten minutes or until thick. Let the chutney cool before serving.