



Preserve Today, Relish Tomorrow

UCCE Master Food Preservers of El Dorado County

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We try to give you seasonal recipes so here is another cranberry idea. Chutney's are condiments that are flavorful and satisfying. They can stand on their own without any embellishment. They are lovely with meats, on sandwiches or wraps and as a condiment in a curry dish.

Chutneys are also easy to dress up. There are several recipes and ideas below for just this purpose.

Last, but certainly not least, chutneys make wonderful gifts!

Cranberry Chutney

Makes 6 half-pints

- 3 cups fresh or frozen cranberries
- 1 ¼ cups finely chopped onion
- 1 ¼ cups chopped, candied pineapple
- 3 cloves garlic, minced*
- 2 tablespoons fresh gingerroot, minced
- 1 teaspoon grated orange zest
- ¼ cup freshly squeezed orange juice
- 1 cup red wine vinegar
- 1 ½ cups granulated sugar
- 1 cup golden raisins
- 1 cup water
- 1 teaspoon dry mustard
- 1 teaspoon ground cinnamon
- 1 teaspoon ground cloves
- ½ teaspoon cayenne pepper



In a large, stainless steel saucepan, combine cranberries, onion, pineapple, garlic, gingerroot, orange zest, orange juice, and vinegar. Bring to a boil over med-high heat, stirring occasionally. Reduce heat to a gentle boil and cook till cranberries become soft and burst, about 15 minutes. Add sugar, raisins, water, mustard, cinnamon, cloves, and cayenne pepper. Boil gently, stirring frequently, for about 15 minutes. Mixture should be slightly runny and will thicken when cooling. Ladle hot chutney into hot jars, leaving 1/2 -inch headspace. Remove air bubbles and adjust headspace, if necessary, by adding more hot chutney. Place lids and rings on jars, tightening rings only finger tight. Process for 10 minutes in a boiling water bath. Adjust for altitude, if necessary.

Variation: replace garlic with 1 tablespoon prepared horseradish (idea from justtherightsize.blogspot.com)

Recipe source: "Ball Complete Book of Home Preserving"

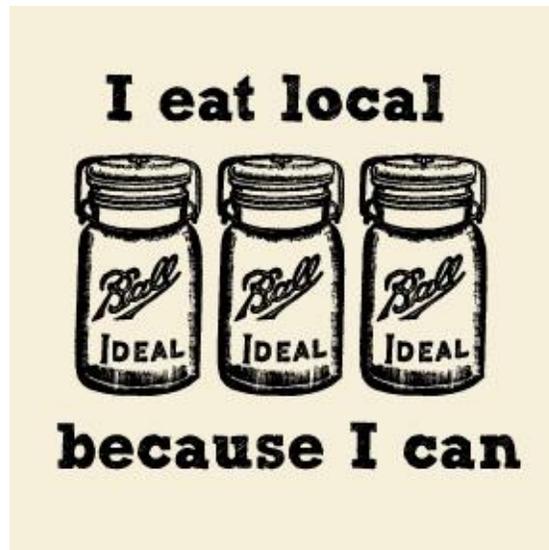
Cranberry Chutney Cheese Ball

- 1pkg Cream Cheese (8 oz.), softened to room temperature
- 2 Tbsp Sour cream
- 2 tsp Curry powder
- ½ cup Raisins
- ½ cup Dry Roasted Peanuts
- ½ cup Green Onions, chopped
- ½ jar Cranberry Chutney (more if desired)

Directions: Using a mixer combine cream cheese, sour cream and curry powder. Stir in raisins, peanuts and onions. Shape into ball, cover and chill for at least 1 hour. Spoon ½ jar of the Cranberry Chutney over ball and serve.

With Roasted Sweet Potatoes or Winter Squash

Preheat the oven to 400F/204C. Peel and seed the winter squash or scrub the sweet potatoes clean (no need to peel them). Chop the potatoes or squash into 1-inch chunks. Spread a sheet of parchment paper in a roasting pan. In a large bowl, combine the veggies with chutney, using about 1/4-cup chutney per 2 pounds of vegetables. Transfer to the roasting pan and spread into an even layer. Roast until the sweet potatoes or squash are tender, about 30 - 40 minutes.



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