

P 244 Ball Complete Book of Home Preserving	
Cranberry Chutney	
Ingredient	
Cranberries come in a almost 3 cup bag	3 cups
onions finely chopped (1 med onion)	1 1/4 cups
candied pineapple sweetened dried will work)	1 1/4 cups
cloves of garlic finely chopped	3 cloves
finely chopped ginger root	2 tbsp
orange zest	1 tsp
orange juice (1/2 med naval orange)	1/4 cup
red wine vinegar	1 cup
granulated sugar	1 1/2 cups
golden raisins	1 cup
water	1 cup
dry mustard	1 tsp
ground cinnamon	1 tsp
ground cloves	1 tsp
cayenne pepper	1/2 tsp
8 oz jars	7

1. In a large stainless-steel saucepan, combine cranberries, onions, pineapple, garlic, gingerroot, orange zest and juice and vinegar. Bring to a boil over medium-high heat, stirring occasionally. Reduce heat, cover and boil gently until cranberries soften and burst, about 15 minutes. Add sugar, raisins, water, mustard, cinnamon, cloves, and cayenne. Boil gently, stirring frequently, for about 15 minutes. (Mixture should be slightly runny and will thicken upon cooling.)
2. Meanwhile prepare canner, jars and lids.
3. Ladle hot chutney into hot jars, leaving ½ inch headspace. Remove air bubbles and adjust headspace if necessary by adding hot chutney. Wipe rim. Center lid on jar. Screw band down until resistance is met, then increase to fingertip-tight.
4. Place jars in canner, ensuring they are completely covered with water. Bring to a boil and process for 10 minutes (adjust for altitude above 1,000 ft). Remove canner lid. Wait 5 minutes, then remove jars, cool and store.