



Cranberry Chutney

Even better than Cranberry Sauce!

You Will Need:

2 cups fresh cranberries	¼ teaspoon ground cloves
1 cup raisins	1 cup water
½ cup coconut sugar	1 small onion, chopped
½ cup maple syrup	3 apples, peeled & chopped
1 Tablespoon cinnamon	4 celery stalks, chopped
2 teaspoons ground ginger	1 Tablespoon Delavignes Lemon Infused Olive Oil

Instructions:

Mix the cranberries, raisins, coconut sugar, maple syrup, cinnamon, ginger, cloves and water in a large soup pot. Cook for 15 minutes over **Medium Heat**. Add the onion, apple & celery and cook for an additional 15 minutes. Mix in the Lemon infused Olive Oil and remove from heat; let cool completely. Freezes well!

Serve with your holiday meal in place of traditional cranberry sauce or as an appetizer spread with crackers, cheeses & breads.

Based on "Cranberry Chutney" from the Clean Food Cookbook

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