

## Maple Cranberry Apple Chutney

*Not just for Thanksgiving.....so good! This recipe can easily be doubled. Make extra for turkey sandwiches!*

- *1 cup water*
  - *¼ cup granulated sugar*
  - *¼ cup maple sugar*
- \* Feel free to adjust sugar amount depending what kind of apples you use
- *¼ cup cinnamon infused OR regular maple syrup*
  - *1 (12 ounce) package fresh cranberries*
  - *1 cup apples- peeled, cored and diced*
  - *½ cup cider vinegar*
  - *½ cup raisins*
  - *¼ teaspoon ground ginger*
  - *¼ teaspoon ground allspice*
  - *1/8 teaspoon ground cloves*
1. In a medium saucepan combine water, sugar, and maple syrup. Bring mixture to a boil over medium heat. Add cranberries, apples, cider vinegar, raisins, and spices. Bring to a boil, then simmer gently for 10 minutes stirring often. Time may be adjusted depending what type of apples used. Feel free to blend different kinds.
  2. Pour mixture into a mixing bowl. Place plastic wrap directly on the surface of the sauce. Cool to room temperature and serve or cover and refrigerate. Bring chutney to room temperature before serving.