



Recipes

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Cranberry Apple Chutney

Serves 1

Ingredients:

2 Tbsp. Butter
2 1/4 cups Diced Gala Apples
1/3 cup Dried Cranberries
1/4 cup Diced Yellow Onion
1/2 cup Orange Juice
1/4 cup Water
1/2 tsp. Lemon Juice
1 Tbsp. Cherry Brandy
1 tsp. Fresh Ground Ginger
1/8 tsp. Kosher Salt
1/4 tsp. Chile Powder
1/8 tsp. Cinnamon

Directions:

1. In a saucepan over medium heat, add butter, ginger, apples and onions. Sauté 1-2 minutes.
2. Add cranberries, orange juice, water, lemon juice and cherry brandy.
3. Bring to a boil, then let simmer until mixture thickens and is reduced by at least half.
4. Add salt, chile powder and cinnamon. Remove from heat.
5. Label, date and refrigerate.