



Recipes

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Cranberry-Pomegranate Chutney

Serves 1

Ingredients:

1/2 Tbsp. Whole Butter
12 oz. Honey Crisp Apples , chopped
1/4 cup Yellow Onion , minced
2 tsp. Fresh Ginger , minced
16 oz. Fresh or Frozen Cranberries
4 oz. Pomegranates Juice
2 oz. Orange Juice
1/2 cup Granulated Sugar
2 sticks Cinnamon
5 Whole Cloves
6 oz. Pomegranates Seeds

Directions:

1. Heat butter in sauté pan over medium heat.
2. Add apples and onions. Sauté until apples turn golden brown. Add in ginger and deglaze pan with pomegranate juice and orange juice. Add sugar and stir to dissolve.
3. Add in cranberries, cinnamon stick and cloves.
4. Simmer until cranberries begin to pop and syrup is reduced by at least half.
5. Fold in pomegranate seeds.
6. Serve at room temperature.