

Pear Cranberry Chutney

June 2015

Makes a little less than 3 Cups

INGREDIENTS:

1 C raisins
4 T fine brandy
3 large ripe Bosc pears peeled and cut into small chunks
2 small ribs celery sliced
½ C white sugar
1/3 C champagne vinegar
Juice of one lemon
1 2 inch knob of fresh ginger chopped finely (or grated but I like the looks of the chunks in the chutney!)
Pinch of cayenne pepper



DIRECTIONS:

In a large saucepan combine all ingredients. Bring to boil then lower heat until it is simmering and cook for 1 hour, stirring occasionally. Serve with your favorite meat! I served it cold with Grilled Pork Loin, Indian Spiced Lentil Salad. Can also put into canning jars, seal and keep, or just keep in the refrigerator for about 2 weeks.

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