

Chef Larry's Fresh Cranberry and Pear Chutney

Yield: 3 – 4 cups

Ingredients:

2 1/2 cups Fresh cranberries

1 1/2 cup Fresh pears, peeled and diced small

1/2 each Orange

2 cups Water

1 1/2 cups Sugar

1/2 tsp. Ground cinnamon

1/4 tsp. Ground cloves

Method:

Squeeze juice from orange and place in a saucepan. Add sugar and water. Remove membrane from orange and discard. Dice orange rind and add to liquid. Bring to a simmer and cook for 10 minutes. Add cranberries, diced pears cinnamon and cloves. Bring to a boil, reduce heat and simmer over low heat until cranberries burst and sauce thickens. Cool chutney, transfer to a bowl and refrigerate. Bring to room temperature before service.