

## Cranberry Ginger Chutney©

### Ingredients:

1 1/2 cups (6 oz.)	cranberries, fresh or frozen, do not defrost
1/2 cup	light brown sugar
1/4 cup	orange juice concentrate
1/4 cup	dark balsamic vinegar
1/2 cup	white wine
1/2 tsp.	cinnamon
1/4 tsp.	cardamom
1/4 tsp.	curry powder ( I prefer Madras™)
1/4 tsp.	dry mustard powder
1/8 tsp.	salt
3/4 cup	craisins
1/2 cup	crystallized ginger, cut into small pieces
1/4 cup	orange marmalade

### Method:

Spray a medium pot with Pam™. Add all ingredients except craisins, ginger and marmalade. Bring to a boil and cook 3–4 minutes until cranberries are done. Add remaining ingredients and bring to a boil. Turn fire off.

### To Serve:

Add 3/4 cup. chopped walnuts to the remaining cranberry mixture. Soften 8–12 oz. cream cheese on a serving plate. Make hole in center for the cranberry mixture.

Coat outside of cream cheese with finely chopped walnuts. Spoon cranberry mixture into the hole in the cream cheese. Serve with Anna's™ Ginger Snaps or Lemon Thins or your favorite butter cookie.



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