



# Apple Cranberry Chutney

**1 hour**  
Hands on

**Family**  
Portion(s)

**1**  
Difficulty



## Ingredients

- 4 red apples
- 2 Granny Smith apples
- 3 pears, medium
- 3 onions
- 20 g ginger
- 500 g granulated sugar
- 250 g apple cider vinegar
- 500 g cranberries

## Διατροφικός πίνακας

Nutrition information per 100 gr.

120 Calories (kcal)	0.23 Total Fat (g)	0.05 Saturated Fat (g)	28.2 Total Carbs (g)
6%	0%	0%	11%

27.6 Sugars (g)	0.49 Protein (g)	1.3 Fibre (g)	0.02 Sodium (g)
31%	1%	5%	0%

## Method

An original and very tasty idea to give as Christmas presents to your loved ones!

- Chop the red apples into large pieces.
- Chop the green apples and pears into small pieces.
- Thinly slice the onions.
- Add all of the ingredients, apart from the cranberries, to a pot and place over medium heat.
- Bring to a boil and stir until the sugar melts.
- Lower the heat and simmer until the larger pieces of apple soften and the liquid in the pot reduces. This should take about 20-30 minutes.
- When the liquid has reduced, add the cranberries and stir. Cook for 10 minutes.
- Remove from heat and transfer to a container so it can cool.
- Fill airtight jars and seal.
- Your chutney is ready to be given as a gift.