

# Cranberry Delight Chutney

**COOKING TIME:** 30-35 minutes

1 lb cranberries

1 lb mixed grapes (white and black)

2 lg apples, peeled, cored, and chopped

2 lg pears, peeled, cored, and chopped

1 C sugar

1 orange, zested and juiced

1/2 C brewed Cranberry tea

1 † ground cinnamon

**COMBINE THE FRUITS:** In a large saucepan, combine the cranberries, mixed grapes, apples, pears and brewed tea.

**ADD SUGAR AND LIQUIDS:** Add the sugar, orange zest, orange juice, and brewed Cranberry tea to the saucepan.

**COOK THE MIXTURE:** Place the saucepan over medium heat and cook, stirring occasionally, until the cranberries and grapes burst, and the apples and pears are tender, about 30-35 minutes.

**ADD CINNAMON:** Stir in the ground cinnamon.

**BLEND INTO CHUTNEY:** Use an immersion blender to blend the mixture until it reaches your desired consistency.

**COOL AND SERVE:** Remove from heat and let the chutney cool to room temperature. Serve chilled or at room temperature.