

Cranberry Chutney with Caramelized Onions

Thanksgiving: Back to Our Roots | November 2005



Ginger and black pepper add unexpected zest to this sweet-tart classic.

- 1 LARGE SWEET ONION, CUT INTO 1/2-INCH CHUNKS (ABOUT 3 CUPS)
- 2 TBSP. BUTTER
- 1 12-OZ. PKG. FRESH OR FROZEN CRANBERRIES (3 CUPS)
- 1 CUP PACKED BROWN SUGAR
- 1 1/4 CUPS CRANBERRY JUICE
- 2-3 TBSP. CIDER VINEGAR
- 4 TSP. GRATED FRESH GINGER
- 1/4 TSP. GROUND BLACK PEPPER

In a large saucepan cook onion, covered, in hot butter over medium-low heat for 13 to 15 minutes or until tender, stirring occasionally. Uncover; cook and stir over medium-high heat for 5 minutes more, until the caramelized onions are golden brown.

Add cranberries, brown sugar, cranberry juice, vinegar, ginger, and black pepper. Bring to boiling; reduce heat. Boil gently, uncovered, about 20 minutes or until cranberries have burst and chutney is thickened, stirring occasionally. Cover and chill up to 3 days. Let stand at room temperature 30 minutes before serving. Makes 4 cups (16 servings).