
Pineapple Cranberry Chutney with Granny Smith Apples

Total time: 50 min Yield: 4 servings

Ingredients

2 cup cranberries (frozen, rinsed and drained)
3 cup orange juice
1 cup water
1/4 cup mirin
1 cinnamon stick (cracked)
2 Tbsp olive oil
1/2 cup Maui onions (small diced)
1/4 cup red bell peppers (small diced)
2 cup granny smith green apples (peeled, small diced)
1 Tbsp rice vinegar
1 lemon (zest and juice)
Hawaiian salt to taste
2 Tbsp local honey
2 Tbsp fresh mint (thinly sliced)
2 cup fresh pineapple (small diced)

Prep Time: 20 min Cooking Time: 30 min Total Time: 50 min

Instructions

Place cranberries, orange juice, water, mirin and cinnamon stick in a sauce pot. Bring to a light simmer, cook on medium heat for 18 to 20 minutes or until cranberries are soft but not over cooked, stir for even cooking; chill and reserve.

In a separate sauce pot add the oil and onions; cook over medium high heat for 2 to 3 minutes or until onions are translucent; stir to prevent scorching. Add the bell pepper and apples; cook for 2 minutes, then add the rice vinegar to deglaze pan. Cook on medium heat to reduce liquid until mixture starts to come together.

Add the chilled cranberries, lemon juice, zest, salt, and honey and cook for another 4 to 5 minutes on medium low heat, stirring to avoid scorching. Remove from heat, spread chutney on flat sheet pan to cool quickly and evenly; chutney should be moist but not too wet. It will thicken as it cools. Once cooled, fold in fresh mint and pineapple; adjust seasoning if needed. Serve chilled as a side dish, or warmed up to top off any roast. Also great with any ala mode desserts as a compliment!

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