

Cranberry Chutney

Here's a really good variation on cranberry sauce that's good year-round. This should be made 1 or more days ahead of serving time so that the flavors blend. It keeps well in the refrigerator.

1 – 1lb, 4oz can pineapple chunks in juice
2 cups sugar
1 lb. fresh or frozen cranberries
1 cup white raisins
½ tsp. each: cinnamon, ginger
¼ tsp. each: allspice, salt
1/8 tsp. ground cloves
1 cup English walnut pieces

Drain pineapple juice into a large saucepan, reserving pineapple chunks. Add sugar, cranberries, raisins, spices and salt. Bring to a boil, lower heat, and simmer for 25 minutes. While cooking, cut the pineapple chunks into smaller pieces. Remove from heat. Add pineapple and walnuts. Mix well and cool to room temperature. Cover and refrigerate.