

Cranberry Fig Chutney

Ingredients:

- 2 12-ounce bags cranberries
- 3 cups of sugar
- 2 medium unpeeled navel oranges, chopped
- ½ cup finely chopped onion
- ¼ cup raisins
- ¼ cup shelled pistachios, toasted
- 8 dried figs, chopped
- 3 tablespoons peeled fresh ginger, finely chopped
- 1 teaspoon salt
- 1 teaspoon cinnamon
- 1 teaspoon cayenne pepper
- 1 teaspoon dry mustard



Makes about 6 cups using the All-Clad 8 Quart Stockpot.

Preparation:

Place all ingredients in an All-Clad 8 quart stockpot and cook over medium low heat, stirring until sugar dissolves. Increase heat and boil until cranberries pop, about 3 minutes. When cool enough to handle, pour chutney into the All-Clad 7 quart stainless steel mixing bowl; set aside to cool completely.

When chutney is cool, spoon into glass jars, cover the jars tightly and refrigerate.

The chutney will keep in the refrigerator for up to 6 months.

Adapted from: Bon Appetit, November 1988