Cranberry Orange Chutney

24 ounces fresh whole cranberries 2 cups white distilled vinegar (5%)
2 cups chopped white onion 1 cup orange juice
2 cups golden raisins 2 tablespoons grated orange zest
1½ cups white sugar 4 teaspoons peeled, grated fresh ginger
1½ cups packed brown sugar 3 sticks cinnamon

Yield: About 8 half-pint jars

1. Wash and rinse half-pint canning jars; keep hot until ready to use. Prepare lids according to manufacturer’s directions.

2. Rinse cranberries well. Combine all ingredients in a large Dutch oven. Bring to a boil over high heat; reduce heat and simmer gently for 15 minutes or until cranberries are tender. Stir often to prevent scorching. Remove cinnamon sticks and discard.

3. Fill the hot chutney into clean, hot half-pint jars, leaving ½-inch headspace. Remove air bubbles and adjust headspace if needed. Wipe rims of jars with a dampened clean paper towel; apply two-piece metal canning lids.

4. Process in a boiling water canner according to the recommendations in Table 1. Let cool, undisturbed, 12-24 hours and check for seals.

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<th>Table 1. Recommended process time for Cranberry Orange Chutney in a boiling-water canner.</th>
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<td><strong>Process Time at Altitudes of</strong></td>
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**Notes:** Other dried spices can be added to taste (for example, cloves, dry mustard, cayenne pepper. Add or adjust spices during the simmering period.

This product produces an almost jellied chutney due to the natural cranberry pectins.

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