

## Cranberry Orange Chutney



### Ingredients

1 ½ cups dried cranberries  
¼ cup sugar, white or brown  
1 tbsp. unsalted butter  
¼ cup brandy  
zest and juice from one orange  
pinch cinnamon  
pinch ground ginger  
pinch ground nutmeg

### Procedure

1. Melt butter in a sauce pan. Add cranberries. Cook over medium low heat with stirring until all coated.
2. Add sugar and stir to coat, but not caramelize.
3. Add brandy and heat until flames.
4. Add orange juice, zest and spices. Cook over low heat until most of the liquid is absorbed.

Serve as a condiment or on a cheese platter with crackers.

Yields approximately 2 cups

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