

ROASTED CRANBERRY PEACH CHUTNEY

INGREDIENTS

1 1/2 cups sugar, divided
3/4 cup apple cider, divided
2 tablespoons apple cider vinegar
4 cups cranberries, fresh or frozen
2 cups peaches, cored and diced, fresh or frozen
1/4 teaspoon ground cinnamon
1/4 teaspoon salt
3 tablespoons apple cider vinegar

DIRECTIONS

Heat oven to 400F. Line a half sheet pan with a layer of aluminum foil.

Spread 3 cups cranberries and all the prepared peaches on the pan. Sprinkle with 1/2 cup of sugar and 1/2 cup of apple cider. Roast in oven for 20 minutes. Remove from oven and place roasted fruit and berries in a medium, heavy bottom sauce pan.

Add remaining sugar, cider, cranberries as well as cinnamon and salt. Heat over medium-high heat until sugar dissolves. Reduce heat to low and simmer until chutney thickens, stirring occasionally, about 20 minutes. Remove from heat and add the apple cider vinegar. Serve cooled. Can be refrigerated for up to 4-5 weeks.