

Bob's *Cranberry Chutney*

Canned 1/20/15

Ingredients

3 lbs (4-12 oz bags or about 12 cups) fresh cranberries
7 cups white sugar (made into brown sugar w/7 tablespoons molasses) or use brown sugar
3 cups apple cider vinegar
2 limes
2 cups raisons
2 large chopped onions (yellow or purple)
2 chopped green peppers
3 tablespoons finely chopped crystallized ginger
2 cups blanched slivered almonds (12 oz)
4 cloves finely chopped garlic
2 teaspoons kosher or canning salt
1 tablespoon turmeric
1 tablespoon yellow mustard seed
3 sticks of cinnamon
1 tablespoon coriander seed
1 tablespoon fenugreek seed
1 tablespoon whole cloves
1 tablespoon whole allspice
8 green cardamom pods

Instructions

Prepare jars and canner. This recipe makes about 12 pints. First recipe made 4-pints plus 16-½ pints. **You must follow canning protocol separate from this recipe.**

Prepare brown sugar by adding 7 tablespoons unsulphured molasses to 7 cups sugar. This amount requires the use of an electric hand mixer. Mix until all the lumps of molasses are gone and the sugar is a consistent color. You may need to use a strong spoon to break up some of the globs near the end of the mixing. (This is much cheaper than buying brown sugar and is the same thing.)

Clean the limes exterior well but do not scrape or brush the skin. Remove top and bottom then thinly slice.

Finely chop onions, crystallized ginger and garlic. Finely chop the green peppers after removing the stem and seeds.

Combine the raisons, limes, onions, ginger, garlic and green peppers in a bowl.

Combine the mustard, coriander, fenugreek, cloves, and allspice in a dry fry pan and toast slightly to bring out flavor. Then add cinnamon sticks and grind to a relatively fine consistency using a coffee grinder or spice grinder.

Put cardamom pods in a mortar and hand grind removing the outer shell and finalize the hand grind.

Combine the above spices plus salt and turmeric in a bowl.

This should be about the time to add hot water to the canning pot with all the jars and begin to heat on high for boiling. I use a second small pot for the lids so they are easier to fetch from the boiling water.

Place the sugar/molasses in a large non-reactive pot and add the vinegar – heat to simmer while stirring. Once the sugar is dissolved add nuts and the bowl of prepared items and the bowl of spices (that should be everything except the cranberries) and bring to a boil while stirring. Cook and stir for about 15 minutes. While still boiling carefully add all the cleaned cranberries. With the heat on high to medium high, stir the pot and bring the whole mess to a boil. This will take some time, but you should be careful to stir to prevent sticking and ALSO to prevent the pot from boiling over when it first reaches a boil. As the pot is heated you will hear the cranberries popping. That's OK. Turn down the heat a little and cook the mixture for an additional 15 to 20 minutes or so, until most of the cranberries look cooked; being careful not to boil too vigorously and be sure to stir almost constantly bringing up the material from the bottom to the top of the pot or pressing the floaters on the top to the bottom for cooking.

Turn the heat way back to keep the pot hot and begin to ladle into your chosen size jars. Be careful to realize that the mass of fruit will still float; so as you ladle, be sure to pick up liquid from the bottom along with the fruit that floats. This way all your jars will have a consistent amount of liquid. (Yes, my first batch had the last few jars very liquid.) Remove air bubbles as necessary, clean the jar tops and attach boiled lid and ring to the jar and hand tighten. Set each jar into the boiling water of the canner. When all is loaded bring the canner to a full boil and process for 15 minutes.

When complete remove the jars from the canner and place on a towel in a non-drafty location. Let them cool. Check for seal. Remove rings and store for another day.

Bob Snyder
343 Blake Street
Wray, CO 80758
970-332-0663
sirbobert@snydersmart.com
©August 4, 2018