Cranberry Chutney

Ingredients

- 4 cups fresh cranberries
- 1 cup raisins or dried cranberries
- ½ cup white sugar
- ½ cup packed brown sugar
- ½ cup apple cider vinegar
- 1 teaspoon ground cinnamon
- 1 teaspoon minced fresh ginger root
- ¼ teaspoon ground cloves
- ¾ cup water
- 2 bay leaves
- chopped fresh thyme (optional)
- ½ cup finely minced onion
- ½ cup chopped Granny Smith apple, peeled and cored
- ½ cup finely chopped celery

Instructions

In a medium saucepan, combine all ingredients; bring all ingredients to a boil, then simmer.
Cranberries will pop. Continue to cook, stirring occasionally until the mixture begins to thicken.
As it thickens, continue to stir the mixture so it doesn’t stick. Approximately 10 -15 minutes.
Transfer to a container and cool slightly. Refrigerate. Keeps for approximately two weeks.