

Debbie's Cranberry Chutney



Makes 6 servings

1 3/4c sugar

1T fresh ginger, grated

1 3/4c water

1T Worcestershire sauce

1 pound cranberries, fresh

1/2t salt

1c golden raisins

2 ~ 6oz cans Mandarin oranges, drained

2T Grand Marnier

1c pecan halves, chopped

2T brown sugar

1/2t Tabasco sauce

In medium saucepan, bring sugar and water to boil. Simmer for 5 minutes.

Add cranberries and cook for 5 minutes, or until skins pop. Stir in remaining ingredients, simmer uncovered for 30~45 minutes or until thickened.

Cool and refrigerate.

Prepare Ahead Tip

Can be refrigerated, tightly covered, for up to 7 days.