



## SPICY DRIED CRANBERRY-ORANGE CHUTNEY

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*Fruit, Holiday, Relish, Sauces, Thanksgiving*

**Difficulty:** Easy **Servings:** 8 **Source:** CHEF KENT RATHBUN

### INGREDIENTS

#### FOR THE SPICY CRANBERRY-ORANGE CHUTNEY

- 2 cups dried cranberries
- 2 each jalapenos stem, seed and membrane removed, finely bruinoise
- 2 cups ruby red port wine
- 1 cup granulated sugar
- 1 each vanilla bean cut in half
- 1 each star anise
- 2 tablespoons orange zest set aside for later use
- 2 cups orange juice freshly squeezed

### DIRECTIONS

#### FOR THE SPICEY CRANBERRY-CRANBERRY CHUTNEY

1. In small sauce pot combine cranberries, jalepenos, port wine, sugar, star anise and orange juice. Simmer until cranberries are plump and syrup thickens.
2. Remove from heat and allow cranberries to cool.
3. Once cooled, remove vanilla bean and star anise.
4. Stir in fresh orange zest.
4. Serve.

### NOTES

If you have purchased Kent Rathbun's Holiday Dinner To Go the serving instructions for this dish are as follows.

1. Chutney may be served at room temperature or warmed up.
2. Great for desserts as well as for roasted meats.