

Cranberry, Cherry and Walnut Chutney

2 cups dried tart cherries

1 cup fresh cranberries

1 cup raisins

1 cup sugar

½ cup apple cider vinegar

½ cup finely chopped celery

6 tablespoons apple juice

½ teaspoon crushed red pepper flakes

1 tablespoon chopped lemon zest

1 cup toasted and coarsely chopped black or English walnuts (or hazelnuts)

1. Combine all of the ingredients in a 2-quart saucepan over medium heat. Cook for 20 minutes, stirring well.
2. Cool the chutney to room temperature. Cover tightly and refrigerate. The chutney will thicken as it cools and will keep for up to two weeks in the fridge.

Yield: 12