

Crab Apple Chutney

Ingredients:

- 2 cups crabapples, quartered and cored (leave the skins on). You can replace with any apple, if you do not have access to crab apples.
- 1/2 cup raisins
- 1/2 cup chopped onions
- 1/4 cup apple cider vinegar
- 1/4 cup honey
- 1 TBLS grated orange peel
- 1 TBLS fresh ginger

Combine all ingredients in a saucepan and stir well. Bring to a boil, reduce heat and simmer, covered for 50 minutes. Uncover and simmer a few more minutes over low heat, cooking off excess liquid. Let cool. Enjoy!!

Cover and refrigerate for up to 2 weeks. If you make a larger batch a water bath canning method works well for preserving chutney.

Makes 3 cups

Courtesy of Linda Conroy, MoonwiseHerbs.com

