FOOD BANK
OF NORTHEAST GEORGIA

GINGER SPICED CRANBERRY & FIG CHUTNEY

Makes: **Approximately 3 cups**
Prep Time: **15 minutes**
Cook Time: **20 minutes**



Ingredients

- **12 ounces** fresh cranberries
- **1 cup** pitted dates, finely chopped
- **1** large orange
- **½ cup** apple cider vinegar
- **¾ cup** granulated sugar
- **1 tablespoon** fresh ginger, finely grated
- **¼ teaspoon** ground cinnamon
- **⅛ teaspoon** ground cloves

Instructions

1. **Prepare the orange.** Finely grate the zest from the orange and squeeze enough juice to yield about ½ cup.
2. **Make the base.** Combine the orange juice, orange zest, apple cider vinegar, and sugar in a medium saucepan. Cook over medium heat, stirring until the sugar has completely dissolved.
3. **Add the fruit and spices.** Stir in the cranberries, chopped dates, fresh ginger, cinnamon, and cloves.
4. **Simmer.** Bring the mixture to a gentle boil. Reduce the heat to low and simmer for 15–20 minutes, stirring occasionally. The cranberries will begin to pop and break down while the figs soften and plump.
5. **Cool and thicken.** Remove from the heat and allow the chutney to cool. It will continue to thicken as it stands.
6. **Serve.** Serve warm, at room temperature, or chilled. The flavors are often even better after the chutney has rested for several hours or overnight.

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Chefs Tips:

Don't overcook: You want some whole or partially intact cranberries for texture rather than a completely smooth sauce.

Taste for balance: Depending on the sweetness of your orange, you may find you prefer slightly more vinegar or sugar.

Chop the dates small: This distributes their sweetness and creates a more cohesive chutney.

Make it ahead: Chutney is an excellent make-ahead dish and can be refrigerated for several days.