

Apple Chutney



Ingredients:

- 1 cup chopped Yellow Sweet onion
- 2 tbsp minced or grated fresh Ginger
- 1 cup freshly squeezed Orange Juice (4 oranges)
- $\frac{3}{4}$ cup Apple Cider Vinegar
- 1 cup light brown Sugar, lightly packed
- 1 tsp whole Mustard seed
- $\frac{1}{4}$ tsp crushed Red Pepper
- $1\frac{1}{2}$ tsp Kosher Salt
- 6 Granny Smith Apples
- $\frac{3}{4}$ cup Raisins

Directions:

Combine the onion, ginger, orange juice, vinegar, brown sugar, mustard seeds, red pepper flakes, and salt in a medium sauce pan.

Add the apples, adding as you chop to prevent them turning brown.

Bring to boil over medium heat for 50 minutes to 1 hour, stirring occasionally until most liquid has evaporated.

Stir in raisins and serve warm.