

*Perfect recipe
for the collective kitchen*

Cranberry Chutney



To calculate the quantity needed for each food: Quantity of the basic recipe X number of recipes = total quantity.

Ingredients	Qty	Nb of recipe	Qty total
Canola oil	30 ml (2 tbsp.)		
Chopped red onion	½		
Chopped celery stalks	2		
Minced garlic clove	1		
Sugar	125 ml (½ tasse)		
White vinegar	125 ml (½ tasse)		
Water	125 ml (½ tasse)		
Fresh or frozen cranberries	500 ml (2 tasses)		
Dried cranberries	125 ml (½ tasse)		
Salt and pepper	au goût		

PREPARATION 15 MIN
COOK 30 MINUTES + 30 MINUTES REST
PORTIONS 500 ML (2 CUPS)

Preparation

- In a large saucepan over medium heat, cook heat the vegetable oil, then sauté onion, celery and garlic for 10 minutes, or until the vegetables are tender.
- Add the rest of the ingredients, then simmer medium until the liquid reduces and the chutney thickens (about 30 minutes).
- Leave to cool, then place in the refrigerator for 30 minutes before tasting.

