

*Perfect recipe  
for collective kitchens*

# Cranberry Chutney



**To calculate the amount needed for each ingredient:** Amount of the basic recipe X Number of recipes = Total Amount

Ingredient	Amount	Number of recipes	Total amount
Canola oil	30 ml (2 tbsp.)		
Chopped red onion	½		
Chopped celery stalks	2		
Minced garlic clove	1		
Sugar	125 ml (½ cup)		
White vinegar	125 ml (½ cup)		
Water	125 ml (½ cup)		
Fresh or frozen cranberries	500 ml (2 cups)		
Dried cranberries	125 ml (½ cup)		
Salt and pepper	to taste		

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

## Preparation

- In a large saucepan over medium heat, heat the vegetable oil, then brown the onion, celery and garlic for 10 minutes, or until the vegetables are tender.
- Add the remaining ingredients, then cook over medium heat until the liquid is reduced and the chutney thickens (about 30 minutes).
- Let cool, then place in the refrigerator for 30 minutes before enjoying.

