

Cranberry Chutney

serves 8-10

This chutney enhances many different autumn and winter menus. It is a great foil to many different rice and potato dishes, as well as starchier vegetable side dishes. I use chutney to get the attention of the palate. It says a loud and friendly "yoo hoo!", then the flavor sensations unfold—spicy, sweet, sour, savory—all in a well balanced harmony.

2 lb. cranberries
1 c. onion, 1/4" dice
1/4 c. brown sugar
1/4 c. maple syrup
1/2. c. cider vinegar
1 T. tamarind paste

1 t.—1 T. hot sauce, your favorite
1 tsp. grated fresh ginger
1 T. minced fresh garlic
1/2 tsp. cumin, ground
1/4 tsp. dry mustard
pinch cayenne

Place all ingredients in a medium sauce pan. Stir well. Heat on high heat, stirring frequently, until boiling. Turn heat to low and cook until the cranberries are soft, but still have their shape, approximately 15-20 minutes, stirring often. Adjust the seasoning to suit your taste. The flavor wants to be balanced, with a nice blend of spicy, sweet, sour, and savory.