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***Spiced Cranberry Chutney***

*By Debbie Kornberg*

(Serves 4-6)

This easy to prepare dish and has a wonderful tart flavor and of course is perfect for the Thanksgiving holiday.

**Ingredients:**

1 lb. Cranberries, fresh or frozen

1/2 cup Brown sugar or Honey or Grade A Maple Syrup

1 cup water

1/4 cup Granny Smith or Honey Crisp Apple, chopped

1 Tbsp. [**SPICE + LEAF Oatmeal Spice Blend**](https://www.amazon.com/stores/node/20435793011?_encoding=UTF8&field-lbr_brands_browse-bin=SPICE%20%2B%20LEAF&ref_=bl_dp_s_web_20435793011)

2 tsp. Ginger, fresh and grated

1/4 cup Pistachios, chopped

1/4 cup Almonds, slivered

1/2 tsp. Orange zest

**Instructions:**

Using a medium size pot, combine cranberries, sugar, water, apples, SPICE + LEAF Oatmeal Spice Blend, & ginger. Bring to a boil and let simmer for approximately 10 minutes or until cranberries start to breakdown and pop. Add almonds, pistachios and orange zest. Continue to simmer and stir regularly for about 2 minutes. Cranberries should look chunky but soft. Serve with your Turkey on Thanksgiving or use as a condiment for appetizers and serve with cheese and crackers as a topper to add a nice tart and sweet flavor.