

Spiced Cranberry Chutney Recipe

Ingredients: Makes about 450g

450g fresh cranberries
2 tablespoons olive oil
½ teaspoon black mustard seeds
½ teaspoon cumin seeds
2-3 star anise
1-2 fresh red chilies, chopped
½ teaspoon hot chili powder
½ teaspoon ground cumin
50g seedless raisins
90g light brown sugar
½ teaspoon salt

Method:

Using the pulse action in your food processor, chop the cranberries. In a heavy saucepan, heat the oil over a medium heat. When hot, but not smoking, add the mustard seeds, followed by the cumin and star anise. Let them sizzle for 15-20 seconds. Add the fresh chilies and cook for 30 seconds, then stir in the chili powder and ground cumin. Add the raisins, cranberries, sugar and salt. Mix everything together and cover the pan with a lid. Reduce the heat slightly and cook for 6-8 minutes. Remove from the heat and allow to cool. Store in sterilized jars for 6-8 weeks.

[asian_free_recipes_download]/[asian_free_recipes_download]