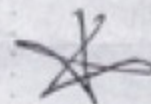


Cranberry Chutney



Take orange sections out of the skin and cut in small chunks. Combine all ingredients in 3-quart pan and simmer until cranberries pop and are cooked. They will look glossy when ready. Serve warm or chilled. Will keep several weeks in the refrigerator.

MAKES 4 CUPS.

Lois H. Simon, Westport, MA.

- 3 small oranges
- 2 cups sugar → or less
- ~~1/2 cup raisins~~
- 1/4 cup chopped walnuts
- 1/2 tsp. ginger
- 4 cups cranberries
- 1 cup chopped unpeeled apple
- 1/2 cup orange juice
- 1 tbsp. white cider vinegar
- 1/2 tsp. cinnamon

Water Harvest in South Carver



John K. Raboun