



Rosemary Cran-apple Chutney

- 1/4 cup finely minced sweet onion
- 3 Tablespoons apple cider vinegar
- 1/4 cup apple juice
- 1 sprig rosemary
- 2 Tablespoons currents
- 2 Tablespoons chopped dried cranberries
- 1 cup chopped peeled green apple
- 1/8 teaspoon salt or to taste, divided
- 1 teaspoon grated lemon rind
- 1 teaspoon unsalted butter
- 1/2 Tablespoon granulated sugar or to taste

In a saucepan, combine onions, vinegar, apple juice, rosemary sprig, currents, cranberries, and dash of salt. Bring to a boil; reduce to simmer; cook covered for about eight minutes or onions are soft.

Add apples and dash of salt. Cook uncovered for about 10 minutes or apples are tender and liquid evaporates, stir occasionally.

Remove; discard rosemary sprig. Add lemon grated lemon peel and butter. Stir in sugar as desired. Cover; store in the refrigerator to combine flavors. Serve warm or room temperature as desired. Yield: about 1 cup

Inspired by Max Falkowitz, Editor of Serious Eats: New York

About the Recipe: Cranapple Chutney can be served with those root vegetables, pork, chicken, or charcuterie platters. Remember that rosemary is a strong herb so season to taste.