

Everyday Healthy! Everyday Delicious!

From the Kitchen of Janice Feuer Haugen

Cherry Ginger Chutney

Sweet and tangy, complex flavored Cherry Ginger Chutney lets you savor cherry season for months after you've eaten your last fresh cherry. As this is a chutney, do let it sit for at least a few days in the fridge before you enjoy it. This allows time for the mellowing of vinegar's acidity.

Thank you, [Canal House ladies](#) for inspiring this recipe.

Makes just over 2 cups

Total Time 1 hour

(The actual time depends on how long it takes you to pit the cherries.)

Ingredients

4 cups pitted dark, sweet cherries (about 1 ½ pounds with pits)

⅓ cup light, local honey

⅓ cup dried cranberries

⅓ cup plus 2 teaspoons red wine vinegar

2 tablespoons balsamic vinegar

¼ cup minced crystallized ginger

1 tablespoon drained capers

Large pinch red pepper flakes

2 twists freshly ground pepper

Directions

1. Pit and halve the cherries.
2. Add the cherries to a medium sauté pan along with all the remaining ingredients.
3. Cook over medium heat, stirring occasionally, for 20 minutes.
4. Remove from the heat and transfer to storage containers. Cherry Ginger Chutney keeps refrigerated for a couple of months, or frozen for up to a year.
5. To mellow the sharpness of the vinegar, let Cherry Ginger Chutney sit for a few days in the refrigerator before enjoying it as a topping, spread, sauce or condiment.