



Cranberry Orange Chutney

Boiling-water canning recipe

from https://nchfp.uga.edu/how/can_06/cranberry_orange_chutney.html

Yield: about 8 half-pint (8 oz) jars

INGREDIENTS

24 ounces Fresh Whole Cranberries	2 cups White Distilled Vinegar (5%)
2 cups chopped White Onion	1 cup Orange Juice
2 cups Golden Raisins	4 teaspoons peeled, grated Fresh Ginger
1½ cups white Sugar	3 Sticks Cinnamon
1½ cups packed Brown Sugar	

DIRECTIONS

This boiling water canning recipe can also be preserved by steam canning.

Please read “Boiling Water or Steam Canning 1-2-3-4” before you begin.

1. Prepare *boiling water or steam canner*. Heat jars in simmering water until ready for use. Do not boil. Wash lids in warm soapy water and set bands aside.
2. Rinse cranberries well. Combine all ingredients in a large Dutch oven. Bring to a boil over high heat; reduce heat and simmer gently for 15 minutes or until cranberries are tender. Stir often to prevent scorching. Remove cinnamon sticks and discard.
3. Fill the hot chutney into clean, hot half-pint jars, leaving **½-inch headspace**. Remove air bubbles and adjust headspace if needed. Wipe rims of jars with a dampened clean paper towel; apply two-piece metal canning lids.
4. Process filled jars in a *boiling water or steam canner* using the processing time based altitude from the following table:

Boiling-Water & Steam Canner Processing Time for Half-Pints at Altitudes of		
0 - 1,000 feet	1,001 - 6,000 feet	Above 6,000 feet
10 minutes	15 minutes	20 minutes

Turn off heat when processing complete.

For boiling water canner: Remove lid, let jars stand 5 minutes.

For steam canner: Wait 2-3 minutes before removing lid.

5. Remove jars and cool 12-24 hours. Check lids for seal, they should not flex when center is pressed.

NOTES

Other dried spices can be added to taste (for example, cloves, dry mustard, cayenne pepper). Add or adjust spices during the simmering period.

This product produces an almost jellied chutney due to the natural cranberry pectins.