



## Cranberry Chutney

### Ingredients:

1 (12 ounce) bag fresh or frozen cranberries  
¾ cup sugar  
¼ cup apple cider vinegar  
½ teaspoon coarsely ground black pepper  
1 bay leaf (Turkish or California)

### Directions:

Simmer cranberries, sugar, vinegar, pepper, bay leaf, and a pinch of salt in a small heavy saucepan, uncovered, stirring occasionally, until most of cranberries have burst, about 10 minutes. Transfer to a bowl and cool completely.