

## Cranberry Chutney

Cranberries, fresh	1 - 14 oz package
Sugar	$\frac{3}{4}$ Cup
Ginger, grated	2 Tbsp
Chili powder	1 Tbsp
Vinegar	$\frac{1}{4}$ Cup
Orange Juice	1 $\frac{1}{2}$ cups
Salt	2 tsp
<b>Tie together in a cheese cloth:</b>	
Cloves, cinnamon, cardamom, star anise	2-3 each

Mix all the above ingredients in a small stock pot and bring to a slow boil. Simmer for about 15 - 20 minutes, discard the spices in the cheese cloth. This chutney keeps in the refrigerator for up to 2 months.