

## Apple-Raisin Chutney

BON APPÉTIT MARCH 2003 ROSEBANK FARMS CAFÉ, BOHICKET MARINA VILLAGE, KIAWAH ISLAND, SC

Although it's a perfect complement to pork, this chutney would also be tasty served with other roasted meats.

This recipe is an accompaniment for [Roast Pork Tenderloin with Creamed Corn and Apple-Raisin Chutney](#).

**YIELD:** Makes about 3 cups

### INGREDIENTS

- 2 cups apple cider vinegar
- 2 cups sugar
- 2 pounds Granny Smith apples, peeled, cored, cut into 3/4-inch pieces (about 7 cups)
- 1 cup raisins
- 5 whole cloves
- 1 teaspoon salt
- 1 teaspoon dried crushed red pepper
- 1 1/2 teaspoons ground ginger

### PREPARATION

Stir vinegar and sugar in heavy medium saucepan over medium-high heat until sugar dissolves. Boil without stirring until syrupy and reduced to 1 1/2 cups, about 15 minutes. Reduce heat to medium. Add all remaining ingredients. Simmer until apples are tender, liquid is absorbed, and mixture thickens slightly, stirring occasionally, about 30 minutes. (Can be prepared up to 2 weeks ahead. Cool completely. Refrigerate in airtight container.)