

Cranberry Pear Chutney

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From *The Cheese Course* by Janet Fletcher (Chronicle Books). This little cookbook is now out of print after a long run, but you can find a few copies for sale online. It would make a nice host or hostess gift if you're invited to someone else's home for Thanksgiving. You can make the chutney a week ahead but add the toasted walnuts later, so they don't get soggy.

Ingredients

- 1 cup walnuts
- 1 bag (12 ounces) cranberries
- 2 pounds pears, peeled, quartered, cored, and diced
- 2 cups sugar
- 3/4 cup apple cider vinegar
- One 2-inch piece of fresh ginger, peeled and grated fine
- One 4-inch cinnamon stick
- 1 whole clove
- 3/4 cup golden or dark raisins



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Directions

Preheat the oven to 350–∞F. Toast the walnuts on a baking sheet until fragrant and lightly colored, 10 to 15 minutes. Let cool, then chop coarsely.

In a 4-quart saucepan, combine the cranberries, pears, sugar, vinegar, and ginger. Tie the cinnamon stick and clove in a cheesecloth bag and add to the saucepan. Bring to a simmer over medium heat, stirring, then adjust the heat to maintain a simmer. Cook uncovered until the cranberries have collapsed and the pears are almost tender, 15 to 20 minutes.

Stir in the raisins and cook for 5 minutes. Remove from the heat. When cool, remove the cheesecloth bag. Refrigerate in a covered container. The chutney will firm up as it cools. Stir in the toasted walnuts shortly before serving.

Makes 1 quart