



Yield: Apx 2 cups

Karounde ki

Chatni

Cranberry Chutney

Ingredients:

- 12 oz Cranberries (Karounde)** - fresh preferred but can substitute frozen
- 5 Small Shallots (Gradana)** - small chopped
- 1 clove Fresh Garlic (Leh-sun)** - grated into a paste
- ¼ inch piece Fresh Ginger (Adrak)** - grated into a paste
- ⅔ Cup Jaggery (Gur)** - grated
- ¼ Cup Cider Vinegar (Jamun Sirka)**
- 2 Tbs Cooking Oil** - can use extra virgin, vegetable, canola, or peanut oil
- ½ tsp Kosher Salt (Namak)**
- ½ tsp Fresh Ground Black Pepper (Kali Mirch)**

Preparation:

- 1) Heat oil in a medium skillet over medium-low heat
- 2) Once oil is hot, add shallots and sauté until soft (apx 2 minutes) stirring occasionally
- 3) Add remaining ingredients and bring to a simmer
- 4) Allow to simmer (stirring occasionally) until cranberries pop (apx 10-12 minutes)
- 5) Remove from heat and allow to cool to room temperature
- 6) Serve