



## Ingredients

Makes two 350ml jars

- 450g cranberries
- 2 cinnamon sticks
- 1 teaspoon ground cloves
- 2 tablespoons freshly grated root ginger
- 1 medium red onion, chopped
- 350g demerara sugar
- The grated zest and juice of 2 oranges
- 425ml good-quality red wine vinegar
- 1 teaspoon salt

# Delia Smith's Spiced Cranberry Chutney

This, as you would expect, is a lovely, bright, Christmassy colour, and it's excellent served with cold cuts, as well as sharp, assertive cheeses. Keep in a cool, dark place for a month before eating.

All you do here is place the ingredients in a wide, shallow pan. Bring everything up to simmering point and stir well, ignoring the scum that rises to the surface – it will soon disappear. Now, keeping the heat at a gentle simmer, let the chutney bubble and reduce for about 45 minutes, or until you can draw a wooden spoon across the surface and leave a trail that doesn't fill up with vinegar. Don't forget that it will thicken as it cools, so don't let it get too thick. Towards the end of the cooking time, sterilise the jars\*, then fill them with the hot chutney (you can discard the cinnamon now). Cover with waxed discs, seal with lids and label when cold.

*\*To sterilise preserving jars, wash them in warm soapy water, rinse and dry, then pop them in a medium oven for 5 minutes.*



## Delia's Happy Christmas!

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