



Makes 3 cups
Preparation Time: 10 minutes
Cook Time: 30 minutes

INGREDIENTS:

- 1 lb. fresh or frozen cranberries
- 2 pears, peeled, cored, and finely chopped (3 cups)
- 6 oz. fresh kumquats, halved crosswise and seeded (1 cup)
- ½ cup golden raisins
- ¼ cup chopped red onion
- ¼ cup apple cider vinegar
- 2 teaspoon chopped fresh ginger
- 2 cinnamon sticks
- 3 whole cloves
- 3 whole allspice

Cranberry-Kumquat Chutney

Basic cranberry sauce gets a zesty makeover with kumquats that add a pop of orange color and a hint of citrus to this rosy chutney. Pears lend their subtle sweetness and juicy texture to make this topping even tastier, while [red onion](#) brings a hint of savory tang. The warming autumnal flavors of cinnamon, fresh ginger, cloves, and allspice really take this recipe over the top so you'll be reaching for another spoonful before you've even finished the first. Perfect for serving alongside a [vegan Thanksgiving feast](#) or as an appetizer with healthy whole wheat crackers.

For more cranberry recipes, check out these tasty ideas:

- [Farro Cranberry Squares](#)
- [Cranberry-Orange Bread Pudding](#)
- [Cranberry-Pear Crumble Pie](#)
- [Pumpkin Cranberry Cookies](#)

By Nancy Macklin, RDN

- 1** In a large saucepan combine all ingredients. Bring to boiling over medium-high, stirring occasionally; reduce heat. Cover and simmer about 15 minutes or until fruits are very tender. If desired, add 1 to 2 tablespoons water to thin. Before serving, remove cinnamon sticks, cloves, and allspice. Serve warm or chilled.