

Renée's Apple Chutney

Equipment:

Teaspoons
Vegetable Peeler
Apple Core Slicer
Paring Knife
Chef Knife
Cutting Board
Mixing Bowls
Sifter
Rubber Spatula
Aluminum Foil
Pot Holders
Clay or Ceramic Baking dish with 1 1/2 to 2" sides (ok to bake using 2 dishes)
16 Quart Stock Pot

Note: Excellent item to enjoy now and later. This recipe can be doubled for canning.

Ingredients:

17 Large Red Apples (Fuji, Pink Lady, Melrose, Jonagold, Braeburn, etc.)
1/4 Cup Sugar
3/4 Cup Brown Sugar
3 TBS Ground Cinnamon
1 Tsp. Ground Allspice
1/2 Tsp. Ground Nutmeg
1/2 Tsp. Ground Ginger
1 Tsp. Vanilla Extract
1 Tsp. Almond Extract
1/4 Cup Shaved Almonds
1/4 Cup Raisins
1 Bottle Martinelli's Sparkling Cider

6 Large Vidalia Sweet Onions
1/4 Cup Light Flavor Extra Virgin Olive Oil



Renee Berberian's "Recipe Box" - Serve as a side with meat & fish or enjoy with cheese crackers and wine.



1. Heat oven to 325 F. Wash and peel apples. Core and section slices. Cut sections into cubes. SET ASIDE.
2. Sift sugar, brown sugar, cinnamon, allspice, nutmeg and ginger - SET ASIDE.
3. Layer apples into baking dish(es). Cover each layer with spiced sugar mixture. Sprinkle each layer with shaved almonds and raisins (to taste) until dish is filled. (You will likely not need all of the spiced sugar mixture.)
4. Add vanilla and almond extract over apple mixture in each baking dish.

SERVES 20 GUESTS

HEARTY

5. Bake apples uncovered for 30 minutes. Remove from oven and add Martinelli's Sparkling Cider. Cover with aluminum foil and bake for 2 1/2 to 3 hours.
6. While apples bake, peel and cut the Vidalia onions into small bite sized wedges.
7. Pour the olive oil into stock pot. Turn heat to low.
8. Fold onions into the warming olive oil in the stock pot. Gently cover all of the onions in the oil. Add more oil if the onions appear dry.
9. Stir regularly. Let the onions sweat on low heat until they become translucent and are tender in texture.
10. Incorporate the apples and liquid from the baking dish(es) into the onion mixture.
11. Simmer until the liquid reduces and becomes syrupy. Delicious hot or cold.