

Garlicky Cranberry Chutney

Susan Stamberg calls this *my truly favorite cranberry side dish*. It's from Madhur Jaffrey's *East/West Menus for Family & Friends* (Harper & Row, 1987)

INGREDIENTS:

1" piece fresh ginger
3 cloves finely chopped garlic
1/2 C apple cider vinegar
4 TBS sugar
1/8 tsp cayenne pepper
1-lb can cranberry sauce with berries
1/2 tsp salt (or less)
ground black pepper

DIRECTIONS:

Cut ginger into paper-thin slices, stack them together and cut into really thin slivers.

Combine ginger, garlic, vinegar, sugar + cayenne in small pot - simmer on medium flame about 15 minutes or till there are about 4 TBS of liquid left.

Add can of cranberry sauce, salt and pepper. Mix and bring to simmer. Lumps are ok. Simmer on a gentle heat about 10 minutes.

Cool, store and refrigerate. ("It will keep several days, if you don't finish it all after the first taste!")