



Balsamic Apple Chutney

Ingredients

- 4 medium Granny Smith Apples, peeled, cored and small chopped.
- 1 large red onion, chopped
- ¼ cup dried cherries or cranberries
- ¼ cup dried figs, roughly chopped
- 1 teaspoon ground ginger
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg
- ½ teaspoon ground clove
- 1 tablespoon brown sugar
- 1/4 cup [Fustini's Meyer Lemon olive oil](#), divided
- 2/3 cup [Fustini's Cinnamon Pear balsamic](#)

Directions

Step 1.

In a medium saucepan, mix 1/2 of the oil, the onions and the spices. Simmer on low 5-10 minutes. Add apples, cherries and brown sugar, stir until combined and sugar dissolved. Add remaining oil and all of the vinegar. Simmer on low and stir intermittently until thickened and apples are soft approx 30-40 minutes.

May serve warm or cold. Store in an airtight container in the refrigerator for up to 10 days.