



Cranberry and Pear Chutney

Ingredients

- 1 teaspoon [Fustini's Medium SELECT olive oil](#)
- ½ onion, small dice
- 1 jalapeno, seeded and minced
- 2 tablespoons dry sherry
- ¼ cup [Fustini's Cranberry Pear balsamic](#)
- ¼ cup to ¾ cup brown sugar, add more sugar for a sweeter chutney
- 2 cups fresh or frozen cranberries
- 1 pear, cut into a small dice
- ¼ cup walnuts, toasted and roughly chopped
- ¼ cup golden raisins

Directions

Step 1.

Heat Fustini's Extra Virgin Olive Oil in small stock pot until hot. Add the onion and jalapeno and cook over medium heat until softened, 2 to 3 minutes. Add the sherry and Fustini's Cranberry Balsamic Vinegar and stir. Add the brown sugar and cranberries and reduce the heat to low. Cook the cranberries until soft and thickened, 10-15 minutes. Add the walnuts and raisins and continue cooking for an additional 3 to 5 minutes on low heat. Let cool and serve at room temperature.