

## **Fall Fruit Chutney**

1 lb whole cranberries  
2 cups cold water  
2 1/2 cups granulated sugar  
2 cups fresh, sliced pears  
1 cup fresh, sliced apples  
1/4 cup dark raisins  
2 tsp grated orange rind  
1 tsp grated lemon rind  
1/2 cup pecans, chopped  
1/2 tsp ground cinnamon  
2 tsp cornstarch  
1/4 tsp ground cloves

Wash cranberries in cold water and drain in colander. Wash and peel pears and apples. Slice fruit and thinly dice. In a large saucepan, bring 2 cups of water to a boil, add cranberries and the sugar. Cook down until the cranberries pop. Turn down heat, but keep cranberries simmering. Stir in the remaining ingredients. Simmer for about ten minutes. Remove from heat; let cool. Once it has cooled, pour the fruit into an attractive glass serving dish. Cover with plastic and refrigerate until firm.

(This recipe is from the FTC cookbook on page 146.)