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Fermented Cranberry Chutney

Ingredients:

- 1 cap probiotic or other fermentation start
- 1 teas sea salt
- ½ cup raw honey
- ½ cup raw pecans
- 3 – 4 cups fresh cranberries
- ½ cup raisins
- ¼ cup each fresh squeezed lemon and orange juice
- ½ teas ground clove (optional)
- 1 teas cinnamon
- ½ cup apple juice

PREPARATION:

1. Combine all the ingredients, except the raisins, in a food processor or VitaMix and gently pulse until your desired consistency.
2. Place the mixture along with the raisins into a Pickle Meister jar (or equivalent water lock jar) and gently mix.
3. Secure the water lock lid and add water to water lock.
4. Ferment for 5 – 7 days at room temperature.
5. After fermenting it keeps for up to 2 months in the refrigerator.