



Cranberry Chutney

Recipe from Executive Chef Terry Dox

1 white onion, medium diced
2 ounces butter
½ cup sugar
2 cups dried cranberries
1 jalapeno, finely diced

1 cup rice wine vinegar
1 tablespoon mustard seeds
Salt & pepper to taste
¼ cup heavy mayonnaise
1 teaspoon fresh tarragon, chopped

Sauté diced onion in butter. Add sugar and caramelize until golden brown. Add cranberries, jalapeno, rice wine vinegar, and mustard seeds. Cook down to a thick consistency and let cool.

In food processor, add cranberry mixture, mayonnaise, and tarragon, and mix well.

Chef's note: This chutney is great on turkey sandwiches using pitas, croissants, or your favorite bread.