



Spicy Apple Chutney

By [@jess_heringer](#) (adapted from [@inagarten](#))

Ingredients

- 6 Granny Smith Apples, peeled, cored, and diced
- 1 cup chopped yellow onion
- 2 tbsp minced fresh ginger
- 1 cup freshly squeezed orange juice (2-3 oranges)
- $\frac{3}{4}$ cup cider vinegar
- 1 cup light brown sugar, lightly packed
- 1 tsp whole dried mustard seeds
- 1 tsp [Louisiana Pepper Exchange Cayenne Pepper Puree](#) (more to taste)
- $\frac{3}{4}$ cup raisins

Directions

1. Combine all ingredients (except the raisins) in a large saucepan.
2. Bring to a boil over media-high heat, stirring occasionally.
3. Reduce heat to a simmer and continue cooking, stirring occasionally for around 1 hour (or until the liquid has evaporated).
4. Take off the heat and add the raisins.
5. Set aside to cool and store covered in the refrigerator.