



Apple Cranberry Chutney

INGREDIENTS

- 3 Tbsp. Oil
- 1 Tbsp. Fresh ginger (minced)
- 1 Tbsp. Garlic (minced)
- 1 Cup Yellow onion (diced finely)
- 1 Cup Red bell pepper (diced finely)
- 4 Cups Granny Smith apple (diced finely)
- ½ Cup Sugar
- ¾ Cup Cider vinegar
- 1 Cup Applejuice
- 1 Cup Golden raisins
- 1 Cup Dried cranberries
- 1 Cinnamon stick
- 1 Tbsp. Kosher salt

INSTRUCTIONS

1. Heat oil in heavy bottom sauce pan, add ginger and garlic to pan and sauté 30 seconds.
2. Stir in onion and pepper. Cook over medium heat for 2 minutes.
3. Add remaining ingredients and bring to a boil. Simmer for 10 minutes or until most of the liquid has evaporated. Stir often.
4. Serve warm or cold with your favorite meats or vegetables. Enjoy.



Sweet and Smoky Dry Rub

INGREDIENTS

- 2 Tbsp. Mesquite seasoning
- 2 Tbsp. Smoked paprika
- 2 Tbsp. Dry mustard
- 2 Tsp. Coriander (ground)
- 1 Tsp. Nutmeg (ground)
- 1 Tsp. Cloves (ground)
- 1 Tsp. White pepper
- ¼ Cup Kosher salt
- 2 Tbsp. Sugar

INSTRUCTIONS

1. Mix all ingredients together.
2. Add generously to meat and rub in well before cooking.
3. Store in airtight container at room temperature. Enjoy.