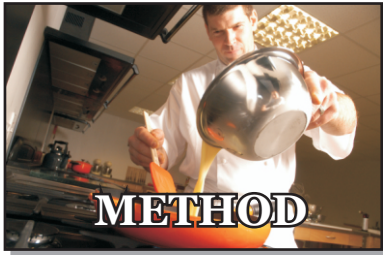


# Cranberry and sultana chutney

## Chutney

1 onion finely diced  
300gm cranberries  
125ml white wine vinegar  
2 tbsp apple sauce  
2 tsp english mustard  
1 clove garlic chopped  
300g sultanas  
pinch cayenne pepper  
salt and pepper



## Chutney

combine all ingredients in a pan and simmer for about 1 hour on a low heat. If it dries add a little water. Adjust seasoning with sugar and salt if required