



Apple Cranberry Rhubarb Relish

Inspired by [Bluebonnets & Brownies Apple Rhubarb Chutney](#) from the *Ball Complete Book of Home Preserving*

BAH Note: The chutney recipe I used as my guide is meant to be canned. I don't preserve so I store my relish in the refrigerator. I wasn't quite expecting this recipe to make the quantity it did. If I had to do it all over again, I would cut the recipe in half. Also, if you are making a full batch, you need to work in a dutch oven, preferably a 6 quart one. I used my 12 inch frying pan and was really pushing my luck. Remember, boiling sugary liquid is HOT.

BAH Tip: If you are using frozen rhubarb, it is much easier to dice before it has thawed.

- 8 cups apples, peeled, cored, and roughly chopped (from approximately 8 medium size apples)
- 4 cups granulated sugar
- 1 bag whole cranberries, fresh or frozen
- 2 cups diced rhubarb (fresh or frozen)
- 1/2 cup water
- 1 teaspoon kosher salt
- juice and zest of 1 large lemon
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg

Combine rhubarb, cranberries, lemon juice and zest, sugar, water and 4 cups of apples in a dutch oven. Cook over medium high heat, stirring frequently, until it comes to a boil. Lower heat to maintain a gentle boil, stirring frequently for 15 to 20 minutes.

Add the remaining 4 cups of apples, cinnamon, and nutmeg and return to a gentle boil for 15 to 30 minutes or until the mixture has cooked down to a thick consistency and the diced apple pieces are tender.

Carefully transfer the relish into individual glass containers and store in the refrigerator.

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