



## Festive Kumquat Cranberry Chutney

*Yield : 4 quarts*

*Ingredients...*

12 oz. Kumquats, fresh  
1 C Granulated Sugar  
2 lbs. Cranberries, fresh  
1 C Orange Juice, fresh  
4 oz. Gran Marnier  
1/4 oz. Parsley, chopped

*To Prepare...*

Cover kumquats with water and bring to a boil. Rinse with water and repeat three times.  
Reserve in a water bath.

Cut kumquats in half and carefully remove the seeds and pulp.  
Slice into quarters with a sharp knife to preserve the fruit.

In a non-reactive saucepan, combine sugar and water. Cook over low heat and allow to caramelize.  
Add cranberries and orange juice and lower heat, allowing mixture to thicken slightly.  
Add kumquats, Gran Marnier and parsley. Stir to combine and remove from heat.

Serve with pork, turkey or roast this holiday season.