

Garden Chef Apple-Cranberry Chutney on Creamy Crostini

2	Large tart apples, finely chopped
2	Large sweet apples, finely chopped
1/2	Large red onion, thinly sliced
1/2	Large yellow onion, thinly sliced
1 T	Fresh ginger, grated
1/2 Cup	Dried cranberries
1/2 Cup	Brown sugar
1/3 Cup	Cider vinegar
1/4 Cup	Apple cider
1/2 Tsp	Mustard seed
1/2 Tsp	Salt
1 T	Olive oil

Sauté onions in olive oil until soft. Add ginger and sauté about 1 minute. Add apples, cranberries and rasins. Sauté for 2 minutes. Add sugar and spices. Stir. Add vinegar and 1/2 the apple cider. Cook over medium heat until apples are soft and the liquid is syrupy. Add more apple cider as needed to make thick juices.

Crostini:

Slice a large baguette into 1/4 inch rounds. Brush with olive oil; sprinkle with salt and pepper. Bake at 350° until golder brown, about 10 minutes.



ATLANTA BOTANICAL GARDEN

Recipe by Edible Garden Chef Amanda Dew Manning