
KENT RATHBUN CHEF OF ABACUS RESTAURANT, DALLAS

DRIED CRANBERRY - PORT WINE CHUTNEY

- 2 cups dried cranberries
- 4 cups ruby red port wine
- 1 cup granulated sugar
- 1 each cinnamon stick
- 1 each orange, zested and juiced

Method

1. In small sauce pot combine cranberries, port wine, sugar and cinnamon stick. Simmer until cranberries are plump and syrup thickens.
2. Remove from heat and allow cranberries to cool.
3. Once cooled, remove cinnamon stick. Add orange juice and zest.
4. Serve.

Notes

This can be served warm or cool.
Great for desserts as well as for roasted meats.

If you have purchased Kent Rathbun's Holiday Dinner To Go the serving instructions for this dish are as follows.

1. Chutney may be served at room temperature or warmed up.
2. Great for desserts as well as for roasted meats.



Servings/Yield

8 servings
