



*Aunt Nellie's*<sup>®</sup>

## BEET & BERRY CHUTNEY

**SERVES:** MAKES ABOUT 10 (APPROX. ¼ - CUP) SERVINGS

**PREP TIME:** 20 MINUTES

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### INGREDIENTS

- 1/2 cup orange marmalade
- 1 jar (15.5 ounces) Aunt Nellie's Harvard Beets, not drained
- 1/4 to 1/2 teaspoon crushed red pepper flakes
- 1 tablespoon finely chopped candied ginger, optional
- 1-1/2 cups berries (See Note)

NOTE: Use one or a combination of: fresh or frozen unsweetened cranberries, blueberries, raspberries or strawberries (cut in half or quartered if large).

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### INSTRUCTIONS

1. Place marmalade in medium saucepan over medium heat. Cook and stir until melted. Stir in beets and red pepper. Cook, 3 to 5 minutes until liquid is reduced by about half, stirring frequently. Add ginger, if desired.
  2. If using only cranberries, add to pan with beet mixture and cook until they just begin to pop. If using cranberries plus other berries, add other berries to beet-cranberry mixture; stir and heat through. Remove pan from heat; cool to room temperature before serving. If using only blueberries, raspberries and/or strawberries, add to beet mixture after reducing liquid in Step 1. Stir and heat through. Remove from heat. Cool to room temperature before serving.
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**FIND IT ONLINE:**

<https://auntnellies.com/beet-berry-chutney/>

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