

This delicious chutney can be served with beef or pork.

## Crabapple Chutney



### Ingredients:

- 3 lbs. crabapples
- 1 orange
- 1 box (15 oz.) raisins
- 1 cup apple cider vinegar
- 2 ½ cups brown sugar, firmly pressed
- 1 tsp. cinnamon
- ¼ tsp. cloves

### Directions:

1. Core and dice crabapples. Peel and dice orange.
2. Combine all ingredients in a large pan. Bring to a boil; then simmer, covered until the crabapples are tender (about 30 minutes).
3. Immediately ladle the hot mixture into 4 pint jars (or 8 half-pint jelly jars); cover with syrup, filling to within ¼ inch of jar top. Wipe jar rim and put lids on.
4. Process in boiling water bath for 10 minutes.

The crabapple was traditionally used for food by the Ponca Tribe as well as many other Native American tribes. It was usually found in the Oto country along the Missouri River in the southeast part of Nebraska. It was also found near some creeks that went into the Niobrara River. Crabapple trees often grown in open wetlands or near bodies of water. They are often smaller in size than other apple varieties. Crabapples can be very sour, so often times are not eaten raw. However, there are some crabapple varieties that can be very sweet instead of sour. Some tribes would soften the fruit by storing it in water, this would allow the fruit to become softer and sweeter over time. Traditionally the fruit was cooked and mashed, but today crabapples can be used to make jelly, pies, apple butter, apple sauce or cider.