

## **BALSAMIC ORANGE CHERRY CHUTNEY**

3 Tbsp Canola Oil  
1 Medium Onion – Diced  
2 Navel Oranges – Cut in small pieces ½ inch , save the juice  
1 Apple – Peeled and diced medium  
½ Cup Brown Sugar  
1 Cup Dried Cherries – Cut in half  
1 Cup Balsamic Vinegar  
Pinch of Salt and Pepper

In a small sauce pan, sauté the onions in the oil. Add the oranges, apple, brown sugar, dried cherries and balsamic. Bring to a boil and simmer. Reduce until the chutney thickens. Season, if necessary, with salt and pepper.