

Cranberry-Apple-Ginger Chutney

(Sugar-free)

Prep Time: 10 min.
Cook Time: 35 min.
Servings: 20 / 1 TBSP

Ingredients:

- 2 cups fresh cranberries
- 1/2 cup raisins
- 1/4 cup honey
- 1/2 cup coconut sugar
- 1/2 tsp. fresh ginger root
- 1/8 tsp. ground cloves
- 1/2 cup water
- 1/4 cup onion, diced
- 1 Granny Smith apple, peeled and diced
- 1/4 cup celery, diced
- 1/8 tsp. stevia extract

Instructions:

1. Combine the cranberries, raisins, honey, coconut sugar, cinnamon, ginger root, cloves and water in a saucepan.
2. Bring to a boil, then simmer over low heat until the berries start to pop (5 minutes or so).
3. Add the onion, apple, and celery. Continue cooking, until the mixture begins to thicken, for about 5 - 10 minutes.
4. Once cooled, transfer to a container.
5. Refrigerate overnight to allow the flavors to develop fully.



The 'Bobbie' appetizer

(Sugar-free)

Prep Time: 20 min.
Cook Time: 10 min.
Servings: 20 / 4 pieces

Ingredients:

- Grain Free Mama's Original Crepe Mix
- 3 eggs
- 1 cup water
- 3/4 cup Cranberry-Apple-Ginger chutney
- 12 ounces thinly sliced turkey
- 6 oz. cream cheese (dairy or plant-based)

Instructions:

1. Prepare crepe mix per package instructions. Set aside.
2. Allow cream cheese to warm to close to room temperature.
3. Spread evenly on cooled crepes.
4. Top with slices of turkey.
5. Spread chutney evenly on top of the turkey.
6. Roll crepes and then cut into pinwheels.
7. Enjoy!

