

Christmas Sausage Balls in Cranberry Chutney

This recipe combines the sweet slightly tart complex flavors of cranberry chutney and the mildly spicy and salty texture of breakfast pork sausage in one delicious holiday season bite.

Sausage Balls: You can use any source for the sausage but it should be of the milder breakfast variety. We use bulk packaged sausage. Simply roll the sausage into bite size balls and cook until just beginning to brown, drain, pat dry with paper towels and keep warm until just ready to serve.

In a pinch we have also used prepared sausage such as Tennessee Pride Home Style Sausage Balls and breakfast links (sliced to bite size pieces). An excellent bulk sausage prepared from an old family recipe by Rudy Pittman can be purchased at Barnes Store on Fleeton Road.

Cranberry Chutney: (Ready in about 30 minutes and you can make it years in advance. It freezes very well.)

¼ cup finely chopped dried apricots,

1 cup brown sugar (or more to taste)

½ cup raisins

1 cup water

3 cups fresh cranberries

1 Granny Smith apple (peeled, cored, and chopped)

1 teaspoon grated lemon zest

¼ cup fresh lemon juice

¼ cup chopped crystallized ginger

In a saucepan, combine apricots, brown sugar, raisins and water; bring to a boil. Reduce heat to simmer and stir while simmering for 5 minutes. Stir in cranberries, apple and lemon zest; simmer for 10 minutes more.

Stir lemon juice and ginger into the mixture before removing from heat.

Combine the chutney and sausage balls together and serve warm in a chafing dish garnished with a sprig of Holy or in a crock pot. Don't worry about them getting cool. They won't last that long.