Cranberry Mango Chutney

Recipe from The Most Reverend Bishop Larry J. Kulick

INGREDIENTS

• 1 can whole cranberries in jelly
• 1 fresh mango
• 1 tsp. Chinese Five Spice
• 2 tbsp. hot honey

INSTRUCTIONS

1. Small dice mango into 1/4-inch pieces.
2. Add mango to pan over medium heat for 1 minute.
3. Add cranberries and mix in with mango.
5. Add 2 tbsp. hot honey.
6. Bring to a simmer for 4-5 minutes, or until mango is softened, stirring regularly.

Can be made a day ahead of time and reheated for service.