



Spiced Pear and Cranberry Holiday Chutney

The Jar of Sweet and Sour Memories

My kitchen smells like holidays when I make this chutney. It is sweet from pears and sour from cranberries. The spices make the whole house feel cozy. I still laugh at that.

I first made this for a snowy Thanksgiving. My grandson said it looked like “glittery jam.” He was right. The red cranberries pop and shine. Doesn’t that smell amazing? What holiday smell makes you happiest?

Why We Cook with Spices

Spices are like little time machines. Coriander and allspice are very old.

People used them to make food special long ago. They remind us of past celebrations.

This matters because food connects us. When we use these spices, we share a story. We join a long line of cooks. That is a beautiful thing to think about while stirring.

Let's Get Cooking

Start with the shallot and a bit of water. Let it soften in your pan. Then add the garlic and spices. Your kitchen will smell wonderful in one minute.

Next, stir in your chopped pears, sugar, and the rest of the water. Let it simmer until the pears get soft. Now, the fun part! Add the cranberries and vinegar. Watch them pop and sizzle. The mix will get thick and glossy.

A Little Kitchen Science

This chutney does a magic trick. The sour vinegar and sweet sugar balance each other. Too much of one? Just add a pinch of the other. Taste as you go.

This matters because cooking teaches us about balance. Not just in food, but in life. *Fun fact: Cranberries pop when they cook because their skin is tight with air inside!* Did you know that?

Your Chutney's New Home

Spoon the warm chutney into clean jars. Let it cool completely. Then put the lid on. It keeps for two months in your fridge. Making it ahead is

a smart trick.

I love giving these jars as gifts. A homemade gift is a gift of your time. Do you prefer giving food gifts or getting them? I always want to know.

More Than a Topping

This chutney is not just for turkey. Try it on a grilled cheese sandwich. Or with morning oatmeal. It is good on a cracker with soft cheese too.

See also Fennel Coriander Crusted Sirloin Roast Feast

My favorite way is with leftover roast chicken. The sweet and sour taste wakes up the meat. How will you use yours first? Tell me your plan.

Ingredients:

Ingredient	Amount	Notes
water	2 tablespoon plus 1½ cups	divided
shallot	1	minced
table salt	½ teaspoon	plus extra for seasoning
garlic cloves	2	minced
ground coriander	½ teaspoon	
pepper	¼ teaspoon	plus extra for seasoning
ground allspice	⅛ teaspoon	
Bartlett or Anjou pears	1 pound	ripe but firm, halved, cored, and cut into ¼-inch pieces
sugar	½ cup	plus extra for seasoning
cranberries	4 ounces (1 cup)	fresh or thawed frozen



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Ingredient	Amount	Notes
white wine vinegar	2 tablespoons	



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Instructions

Step 1: Grab your big saucepan. Put in two tablespoons of water, your minced shallot, and the salt. Cover it and let it cook on medium heat for about 3 minutes. The shallot will get a little soft. Now uncover it! Stir in the garlic, coriander, pepper, and allspice. Cook for just one more minute. Doesn't that smell amazing already? (A hard-learned tip: keep the heat medium so the garlic doesn't burn and turn bitter.)

Step 2: Now, stir in your chopped pears, the sugar, and the rest of the water. Cover the pot again. Let it simmer gently. Stir it now and then. You'll cook it until the pears are just soft. This takes 10 to 15 minutes. I like to peek and give it a careful stir. What fruit do you think smells the coziest when it cooks? Share below!

Step 3: Time for the cranberries and vinegar! Stir them right in. Turn the heat up to medium-high. Now let it cook without the lid for about 10 minutes. You'll hear the cranberries pop! The mixture will get nice and thick. Turn off the heat. Taste it. Add a tiny bit more salt, pepper, or sugar if you like. Let it cool just a little.

Step 4: Spoon your warm chutney into clean jars. Let the jars cool completely on the counter. Then put the lids on. This chutney is a lovely gift for a friend. It keeps in your fridge for two whole months! I still laugh at the first time I made it. I ate it straight from the spoon.

Creative Twists

This chutney is wonderful as written. But you can play with it, too! Here are some fun twists. **Add a handful of golden raisins** with the cranberries for extra sweetness. **Use apple cider vinegar** instead of

white wine vinegar for a deeper flavor. **Stir in a teaspoon of fresh grated ginger** with the garlic for a little spicy kick. Which one would you try first? Comment below!

See also Christmas Morning Blender Hollandaise

Serving & Pairing Ideas

This chutney is like a flavor jewel. It shines on so many things! Try it with roasted chicken or pork. It's magical on a grilled cheese sandwich. Or simply spoon it over a block of creamy brie cheese. For a drink, a dry cider pairs beautifully. For a cozy non-alcoholic sip, try sparkling apple juice with a cinnamon stick. Which would you choose tonight?



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Keeping Your Chutney Cozy

Let's talk about keeping this chutney happy. It loves a cool fridge. Spoon it into clean jars and seal them tight. It will keep for two whole months. You can also freeze it for up to a year. Just leave a little space in the jar for expansion.

I once made a triple batch for the holidays. It was a lifesaver. Having a jar ready for last-minute guests is a gift. Batch cooking saves you time and stress later. It means more time for stories by the fire.

You don't need to reheat it. This chutney is wonderful served at room temperature. Just take it out of the fridge an hour before your meal.

Have you ever tried storing it this way? Share below!

Little Fixes for a Perfect Jar

Sometimes our cooking needs a small fix. That's perfectly normal. If your chutney is too runny, just cook it a bit longer. Let it simmer uncovered until it thickens up nicely.

If it's too tart, stir in a pinch more sugar. Taste as you go. I remember when I first made this, I was shy with the spices. Don't be. The coriander and allspice make it special. They add a warm, cozy depth.

If the pears turn to mush, you cooked them too long. Use pears that are firm to the touch. This gives your chutney a lovely texture. Getting the texture right builds your cooking confidence. Balancing sweet and tart makes every bite sing. **Which of these problems have you run into before?**

See also [Peanut Butter Marshmallow Holiday Squares](#)

Your Quick Questions, Answered

Q: Is this chutney gluten-free?

A: Yes, all the ingredients are naturally gluten-free. It's safe for everyone.

Q: Can I make it ahead?

A: Absolutely. The flavors get even better after a day or two in the fridge.

Q: What if I don't have a shallot?

A: A small yellow onion works just fine. It will still taste wonderful.

Q: Can I double the recipe?

A: You can. Just use a bigger pot so it has room to bubble.

Q: Any optional tips?

A: A tiny pinch of cinnamon is lovely. *Fun fact: Cranberries bounce when they're fresh!* **Which tip will you try first?**

From My Kitchen to Yours

I hope you love making this chutney. The smell fills your kitchen with joy. It is a taste of the season in a jar. I would love to hear about your cooking adventure.

Please tell me all about it in the comments below. **Have you tried this recipe?** Share your story with me. Happy cooking!

—Elowen Thorn.



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[Print Recipe](#)

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Author: Elowen Thorn



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Cooking Method: [Stovetop](#)



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Cuisine: [American](#)



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Courses: [Condiment](#) [Side](#)



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Difficulty: **Beginner**



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Prep time: **15 minutes**



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Cook time: **35 minutes**



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Rest time:



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Total time: **50 minutes**



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Servings: **2 cups**



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Calories:**45 kcal**



Best Season:**Summer**

Description

A sweet, tangy, and spiced condiment perfect for holiday meals,

featuring ripe pears and fresh cranberries.

Ingredients

- 2 tablespoon plus 1½ cups water, divided
- 1 shallot, minced
- ½ teaspoon table salt
- 2 garlic cloves, minced
- ½ teaspoon ground coriander
- ¼ teaspoon pepper
- ⅛ teaspoon ground allspice
- 1 pound ripe but firm Bartlett or Anjou pears, halved, cored, and cut into ¼-inch pieces
- ½ cup sugar, plus extra for seasoning
- 4 ounces (1 cup) fresh or thawed frozen cranberries
- 2 tablespoons white wine vinegar

Instructions

1. Combine 2 tablespoons water, shallot, and salt in large saucepan over medium heat; cover and cook until shallot begins to soften, about 3 minutes. Uncover; stir in garlic, coriander, pepper, and allspice; and cook until fragrant, about 1 minute.
2. Stir in pears, sugar, and remaining 1½ cups water. Cover and simmer, stirring occasionally, until pears are just softened, 10 to 15 minutes.
3. Stir in cranberries and vinegar. Increase heat to medium-high and simmer, uncovered, until cranberries burst and mixture is thickened, about 10 minutes. Season with salt, pepper, and extra sugar to taste and let cool slightly.
4. Spoon chutney into two 1-cup jars. Let cool completely. Serve.

(Chutney can be refrigerated for up to 2 months.)

Notes

For a smoother texture, you can pulse the chutney a few times with an immersion blender after cooling. Adjust sweetness and tang to your preference with extra sugar or vinegar.

Keywords: Chutney, Pear, Cranberry, Holiday, Condiment