

Homemade Cranberry Relish

Description

I love a fresh tangy cranberry sauce (cooked). Even better is a fresh cranberry relish (raw). Here is a simple recipe for cranberry relish.

Ingredients

- 2 cups raw cranberries, washed
- 2 granny smith apples, cored
- 1 whole orange, seedless with peel, cut into sections
- 1 cup granulated sugar (use more sugar for sweeter taste)

Instructions

In a food processor, process cranberries, orange (peel and all), and granny smith apples. Pulse to chop to a coarse consistency. Be careful not to over-pulse, you don't want to end up with mush.

Mix in the sugar, stir thoroughly. Let mixture stand at room temperature for about 45 minutes to allow sugar to completely dissolve. Chill in the refrigerator before serving.

Yields about 3 cups.



Summary

Yield: 6

Prep Time: 15 minutes

Category: Relishes

Cuisine: American