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.



Summary

Yield: 6
Prep Time: 15 minutes
Category: Relishes
Cuisine: American

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 refigerator before serving.

Yields about 3 cups.