

Cranberry Apple Orange Relish Recipe

Prep: 10 minutes | Chill Time: 1-24 hours | Cook Time: 0 | Servings: 6-8

Ingredients:

- 1 (12-ounce) bag fresh cranberries
 - 1 large orange, cut into chunks (peel on)
 - 1 medium sweet apple cored and roughly chopped (peeling is optional)
 - 1 cup granulated sugar (adjust to taste)
 - Pinch of salt
 - Pinch of ground cinnamon and fresh ginger
 - ½ cup toasted and chopped nuts, such as pecans or walnuts (add before serving and optional)
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Directions:

1. Prepare the fruit: Cut the orange into pieces but keep the peel on and remove any seeds. Core and roughly chop the apple. Rinse the cranberries.
 2. Process the orange: Place the orange pieces into the bowl of a food processor. Pulse until the peel is in very small pieces. This ensures no large chunks of bitter pith remain.
 3. Add remaining ingredients: Add the chopped apple and cranberries to the food processor bowl.
 4. Pulse to combine: until all the fruit is roughly chopped to a chunky relish consistency, not a purée.
 5. Mix in sugar and spices: Transfer the mixture to a large bowl. Stir in the sugar, salt, and any optional spices until well combined.
 6. Cover and refrigerate the relish for at least one hour (preferably overnight) to allow the flavors to meld and the sugar to fully dissolve. The flavor will deepen with chill time.
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Notes:

Store this recipe up to a week in an air tight container. Add nuts just before serving.

6-8 servings:

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