

Cranberry Relish

From the Kitchen of Delisa Renideo

This simple recipe is a favorite at our house. You can use either fresh or frozen cranberries, so while cranberries are in season, you may want to buy extras to put in your freezer for later.

2 cups cranberries

1 small apple

1 orange

1/2 cup walnuts or pecans

Approximately 1/3 cup evaporated cane juice or Agave nectar



- Wash and sort the cranberries to remove soft ones.
- Cut apple in quarters and remove core, but don't peel
- Peel about half the orange, leaving half the peel on, then cut orange in chunks
- Put cranberries, apple, orange, and nuts in a food processor and process lightly. It should be finely chopped, but not pureed.
- Add sweetener, to taste. It should be tart, but not too sour
- You can vary the proportions as you wish, adding a bit more apple, orange, or cranberry to the mix.

This relish keeps well in the refrigerator, so feel free to make a lot!

It wonderfully complements the Holiday Roast or commercially purchased Tofurky.

But try it also with other meals. It's refreshing!