

Cranberry Orange Relish

Yields about 2 cups

You may substitute other seasonal citrus such as tangerine, clementine, but kumquats are especially festive. Adjust the sugar to taste for difference. This may be made 3 to 4 days in advance. Keep in a covered container.

- 1 (12-ounce) bag fresh cranberries**
- ¼ cup water**
- ¾ to 1¼ cups sugar**
- ½ cup seeded and thinly-sliced orange or other citrus (see Note)**
- 1 shallot, thinly sliced**
- ½ cinnamon stick**

Instructions: Rinse the cranberries and set aside to drain.

Combine the water and ¾ cup sugar in a saucepan and heat until the sugar dissolves. Add the citrus and shallot and cook over low heat for about 10 minutes to extract flavor.

Add the cranberries, stir, increase the heat to medium-high and cook for about 2 minutes. Add the cinnamon stick, reduce the heat to medium-low, and cook



heat for another 5-10 minutes.

Let cool, remove the shallot, and pour the cranberry relish into a serving bowl.

Note: If you have a mandoline, slice the orange into even