

RECIPES

Fresh Cranberry-Jalapeño Jelly

A delicious cranberry jelly with a subtle but delightful kick! It is especially good with Mexican-style Roast Turkey, and Old California-style Turkey Dressing.



Ingredients

½ cup water
½ cup sugar
1 cup fresh cranberries
1/4 cup dried apricots, finely chopped
Pinch salt
1 small jalapeño, stems and seeds removed and very finely chopped
Grated zest from ½ orange

Directions

- 1. Make the syrup.** Cook the water and sugar at a low to medium boil for 5 minutes.
- 2. Finish the jelly.** Add the cranberries, apricots, salt, and jalapeño, and cook them at a low to medium simmer for 6 minutes, at which time the cranberries should be breaking apart. Add the orange peel and continue to cook, stirring, until thick, about 1 minute.