

Recipe

Spirited Cranberry Relish

Ingredients

- 4 cups fresh cranberries (about 1 bag)
- 2 cups granulated sugar
- 1/2 cup red wine or Port wine
- 1/2 cups water
- 1/4 tsp ground clove
- Zest of one orange
- 1/3 cup orange liqueur

Directions

- Combine cranberries, sugar, wine, water & clove in a small saucepan and bring to a boil. Reduce heat and cook for about 6 minutes. Cranberries should start to crack and pop
- Pour hot cranberry mixture into a Cuisinart or other food processor fitted with steel blade
- Add orange liqueur and zest to mixture then pulse a few, quick times to get the mixture started since the mixture is still very hot, then blend again for about 10 seconds until pureed but slightly textured
- Pour mixture into a serving bowl and chill for overnight, or at least 6 hours.

Chef's Notes

This relish can also be poured into a 4 1/2 cup decorative mold form and turned onto a serving plate. Keep cool until serving.

