


Spiced Cranberry Relish

Prep Time 20 mins
Total Time 3 hrs
Meal Type Breakfast,Lunch,Dinner,Snack,Side
Contributed By  LivingPlate
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Servings 6

Ingredients

- 12 oz cranberries, fresh, *sorted and washed* (or frozen)
- 2 apples, *chopped*
- 2 oranges
- 1/3 cup maple syrup
- 1/4 tsp allspice
- salt, *to taste*

Directions

Prep

1. Wash and sort cranberries.
2. Chop apples.
3. Zest one orange and squeeze two [2 oranges will yield about 1/2 cup of juice.] If you need more fluid to reach 1/2 cup, just add water.
4. Peel and segment the remaining orange and set aside.

Make

1. In a medium saucepot, add cranberries, apples, orange juice, maple syrup, and allspice.
2. Bring to a boil, then reduce heat to simmer. Simmer mixture, stirring often and breaking up the cranberries as they soften.
3. Once the mixture has thickened, remove from heat and stir in zest and orange segments.
4. Season with salt to taste.
5. Bring to room temperature then refrigerate for at least 3 hours before serving.