

Cranberry Relish

Frank Brigtsen – Brigtsen's Restaurant

CHEF'S NOTES: Cranberries are usually sold in 12-oz bags, so you'll need two bags for this recipe, or you can divide the recipe in half. A little bit goes a long way. It's best made a day or two ahead of time.

Ingredients:

1 lb. fresh cranberries, washed
1 cup granulated white sugar
2 teaspoons vanilla extract
2 teaspoons lemon juice
¼ teaspoon ground allspice
2 oranges, peeled, sliced, and de-seeded (preferably Louisiana navel oranges)

- 1) In a food processor, add the cranberries, sugar, vanilla, lemon juice, and allspice. Pulse the machine until the cranberries are coarsely chopped.
- 2) Add the peeled orange slices and process until well blended.
- 3) Transfer to a covered container and refrigerate for at least 24 hours before serving.