



Don't you love cranberry relish with your turkey? It just adds the perfect sweet/tart compliment! Either one of these relishes will be popular at your gathering.



Two Cranberry Relishes

Cranberry Apple Relish

You will enjoy the cinnamon taste and the juicy goodness of this relish.

- 1 c. frozen or fresh cranberries
- 1 c. unpeeled, chopped apples
- 1/4 c. pecans or walnuts
- 1/2 tsp. ground cinnamon (or to taste)
- Shake of nutmeg
- 4 Tbs. honey
- 3 Tbs. orange juice

Place cranberries in the food processor and pulse a few times to roughly chop. Add apple pieces and nuts, pulsing 8-10 times until chopped to the size of peas.

Combine orange juice, honey, cinnamon and nutmeg in a glass measuring cup. Warm briefly in the microwave to dissolve



honey. Stir. Pour over cranberry mixture and pulse to combine. Pour into serving bowl and chill.

No-Cook Fruit Relish

This substantial and very tasty cranberry relish is so good!

- Place in the bowl of your food processor and blend:
- 1/2 orange, washed, seeded and cut into quarters
- 1/2 12 oz. package cranberries, frozen or fresh
- 1/2 c. pitted prunes
- 1/4 c. pecans or walnuts
- 4 Tbs. honey
- 1/2 t. ground ginger

Chop until mixture is the size of peas, then pour into a bowl and add:
1 small can (8 oz.) Dole Crushed Pineapple packed in it's own juice, drained.

Cover and refrigerate.

