

Cranberry Orange Relish

- 1 bag..... Fresh Cranberries
- 1 ea..... Oranges
- 1 ea..... Lime
- 1 c..... Sugar
- 1 c Walnuts

1. Cut the orange and half of the lime with peels into pieces and remove seeds.
2. Place all ingredients and the juice of the other half of the lime in to a food processor and coarsely chop.
3. Refrigerate overnight.



Every year for the holidays, whenever we would have turkey, my mom would serve that canned cranberry sauce. It never looked like it would taste good so I wouldn't touch it. Cranberry relish is so easy to make and it tastes as good as it looks. If you can't find fresh cranberries frozen will do but don't use canned.

This can be served with not only turkey but also pork and chicken. Adding a little chopped mint will give it a nice refreshing flavor for the summer. It can also be canned in nice jars and be given as a gift for the holidays.

Be creative, have fun and enjoy!!!

Happy Holidays!