

Cranberry Conserve

Kathy Simmons

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

4 cups washed cranberries
1 1/2 cups hot water
4 cups sugar
1 cup seedless raisins
1 orange
1 lemon
1 cup walnuts, coarsely
chopped

Peel the orange and lemon. Chop the peels. Save the pulp and the juice. In a saucepan, simmer the lemon and orange peels in a small amount of water until softened. Set aside.

In a saucepan, cook the cranberries in water until the skins pop. Add the sugar, raisins, lemon peel, orange peel, the lemon and orange pulp and the lemon and orange juice. Stir and mix well.

Bring to a boil and cook over moderate heat, stirring frequently, until the mixture is fairly thick.

Add the walnuts a few minutes before removing from the stove.

Place in the refrigerator until ready to serve.

Per Serving (excluding unknown items): 4363 Calories; 72g Fat (14.0% calories from fat); 37g Protein; 951g Carbohydrate; 16g Dietary Fiber; 0mg Cholesterol; 39mg Sodium. Exchanges: 1 Grain(Starch); 4 Lean Meat; 9 Fruit; 12 Fat; 53 1/2 Other Carbohydrates.