

Cranberry Citrus Ginger Relish

Toby Trapkin

Feasting With Friends - Martin Memorial Auxiliary, Inc - 2011

*3 pounds cranberries
zest of three oranges
zest of one lemon
1 cup sugar
1 1/2 cups orange juice
juice of one lemon
2 cups additional sugar
2 teaspoons grated fresh
ginger*

Place washed and picked over berries in a roomy saucepan.

Place the orange and lemon zests in a blender. Add one cup of sugar. Pulse to finely crush.

Add the zest/ sugar mixture to the saucepan.

Stir in the orange juice, lemon juice, additional sugar and ginger.

Bring to a boil. Cook for 2 to 3 minutes, just until the berries burst.

Set aside for 30 minutes. Taste test for more sugar, if needed.

(This mixture will keep for months in a tightly covered container in the refrigerator.

Per Serving (excluding unknown items): 1609 Calories; 3g Fat (1.8% calories from fat); 8g Protein; 411g Carbohydrate; 58g Dietary Fiber; 0mg Cholesterol; 19mg Sodium. Exchanges: 14 Fruit; 13 1/2 Other Carbohydrates.