Cranberry-Blueberry Relish

Yield: 2 cups

1 orange
1 jalapeno, quartered and seeded
2/3 to 1 cup granulated sugar
1 bag (12 ounce) fresh or frozen
cranberries
1 cup frozen blueberries
pinch salt

Use a zester or microplane grater to scrape the zest of the orange into the bowl of a food processor. Use a knife to cut away the skin of the orange, then pop the fruit segments and juice into the food processor. (Remove any seeds that fall in.)

Add the jalapeno and pulse to chop.

Add the smaller amount of sugar. Pulse a few more times.

Add the cranberries and pulse just enough to coarsely chop some of the berries, leaving others whole.

Transfer the mixture to a saucepan. Add the blueberries and a pinch of salt. Stir and taste; add more sugar, if needed. Heat the mixture over medium-high heat, stirring occasionally, until it comes to a simmer.

Remove from the heat, transfer to a glass bowl or jar, and chill until serving time.

Per Serving (excluding unknown items): 656 Calories; 1g Fat (1.6% calories from fat); 2g Protein; 167g Carbohydrate; 8g Dietary Fiber; 0mg Cholesterol; 3mg Sodium. Exchanges: 0 Vegetable; 2 1/2 Fruit; 0 Fat; 9 Other Carbohydrates.

Side Dishes

% Calories from Carbohydrates:	97.2%	Thiamin B1 (mg):	
% Calories from Protein:	1.2%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	1g	Folacin (mcg):	57mcg
Saturated Fat (g):	trace	Niacin (mg):	1mg
Monounsaturated Fat (g):	trace	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	1g	Alcohol (kcal):	0 % n n
Cholesterol (mg):	0mg	% Politica.	1111%
Carbohydrate (g):	167g	Food Exchanges	
Dietary Fiber (g):	8g	Grain (Starch):	0
Protein (g):	2g	Lean Meat:	0
Sodium (mg):	3mg	Vegetable:	0
Potassium (mg):	354mg	Fruit:	2 1/2
Calcium (mg):	68mg	Non-Fat Milk:	0
Iron (mg):	1mg	Fat:	0
Zinc (mg):	trace	Other Carbohydrates:	9
Vitamin C (mg):	80mg	•	
Vitamin A (i.u.):	424IU		
Vitamin A (r.e.):	43RE		

Nutrition Facts

Amount Per Serving			
Calories 656	Calories from Fat: 10		
	% Daily Values*		
Total Fat 1g	2%		
Saturated Fat trace	0%		
Cholesterol 0mg	0%		
Sodium 3mg	0%		
Total Carbohydrates 167g	56%		
Dietary Fiber 8g	31%		
Protein 2g			
Vitamin A	8%		
Vitamin C	133%		
Calcium	7%		
Iron	3%		

^{*} Percent Daily Values are based on a 2000 calorie diet.