

Easy Cranberry Orange Relish

Savannah · 29/09/2024



Prep Time

2 hrs 10 mins

Difficult

Medium

Servings

8

Description

This cranberry orange relish made with just four ingredients is a delightful change from traditional cranberry sauce. Try it instead of cranberry sauce for your next holiday meal or in addition to if your family loves all things cranberries. This fresh cranberry relish can be made ahead and stored in the refrigerator for up to 3 days before serving. It's the only relish most of my family will eat.

Ingredients

— 1 medium navel orange - 1 (12 ounce) package fresh cranberries - ½ cup white sugar - 2 teaspoons ground cinnamon

Instructions

1. Grate 2 teaspoons of zest from orange; discard remaining peel and pith from orange. Divide orange into sections. Dotdash Meredith Food Studios Place orange sections
2. 2 teaspoons orange zest
3. cranberries
4. sugar
5. and cinnamon in a food processor; pulse until finely chopped. Dotdash Meredith Food Studios Transfer relish to a bowl. Cover and refrigerate until flavors have blended
6. at least 2 hours and up to 3 days. Dotdash Meredith Food Studios