

Cranberry Relish with Grand Marnier and Pecans

Savannah · 29/09/2024



Prep Time

3 hrs

Difficult

Medium

Servings

3 hrs 20 mins

Description

Once you make this Grand Marnier cranberry relish you might never buy canned cranberry sauce again

Ingredients

— - 1 ½ cups white sugar - ¼ cup brandy-based orange liqueur (such as Grand Marnier®) - 1 cup orange juice
- 1 tablespoon minced fresh ginger root - 1 tablespoon grated orange zest - 4 cups fresh cranberries - ½ cup
chopped toasted pecans

Instructions

1. Bring sugar
2. orange liqueur
3. orange juice
4. ginger
5. and orange zest to a boil in a saucepan over medium-high heat; stir until sugar has dissolved. Add cranberries; cook and stir until they pop
6. about 5 minutes. Stir in pecans
7. pour into a bowl
8. and refrigerate for several hours until cold.