



Cranberry Walnut Relish I

Savannah · 29/09/2024



Prep Time

N/A

Difficult

Medium

Servings

N/A

Description

This is delicious yet easy to make Best of all it can be made several days ahead since it will keep for 3 weeks refrigerated or up to 3 months frozen

Ingredients

— - 12 ounces fresh or frozen cranberries - $\frac{3}{4}$ cup white sugar - 1 (12 ounce) jar orange marmalade - 1 tablespoon lemon juice - $\frac{3}{4}$ cup chopped walnuts

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Place cranberries in a shallow 1 1/2 quart baking dish. Sprinkle with sugar
2. cover with foil and bake for 35 minutes. Remove from oven and sprinkle with walnuts. Re-cover and bake for 10 minutes. Remove from oven and stir in marmalade and lemon juice. Mix well. Cool to room temperature. Cover tightly and refrigerate at least 3 hours before serving.