

Cranberry Relish I

Savannah · 29/09/2024

**Prep Time**

15 mins

Difficult

Medium

Servings

24

Description

Classic cranberry relish for your holiday table

Ingredients

- - 1 large orange
- quartered with peel - 1 pound cranberries - 1 ½ cups white sugar - ½ cup apricot preserves - 1 (8 ounce) can crushed pineapple
- drained - 2 tablespoons lemon juice

Instructions

1. Finely chop the orange in a food processor. Combine cranberries and sugar in a heavy saucepan. Cook and stir over medium heat until cranberries just begin to pop
2. about 10 minutes. Transfer cranberries to a bowl
3. add apricot preserves and mix until melted. Stir in chopped orange
4. drained crushed pineapple and lemon juice. Cover and refrigerate until well chilled.