

Cranberry Relish

Traci Bayer

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| 1 large orange, quartered and zested | ½ cup apricot preserves |
| 1 lb. fresh cranberries | 1 can (8 oz.) crushed pineapple, drained |
| ½ cup water | 2 Tbsp. lemon juice |
| 1 ½ cups white sugar | |

Place orange and the zest of the orange in a food processor; finely chop. Combine cranberries, water (enough to keep from scorching), and sugar in a heavy saucepan. Cook and stir over medium heat until cranberries begin to pop (about 10 minutes). Transfer cranberries to a bowl. Add apricot preserves; mix until melted. Stir in chopped orange, drained crushed pineapple, and lemon juice. Cover and refrigerate until well chilled. This can be made well ahead of time. It will keep in refrigerator for up to 2 weeks.