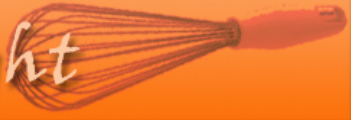


Chef Jessica Bright



Cranberry Orange Relish

1 bag fresh whole cranberries
1 whole navel orange
½ cup sugar or to taste

Rinse and sort cranberries- discard any that are soft. Rinse orange well- organic is preferable since you will be using the entire fruit. Cut into 8 pieces- leave skin on. Puree orange in the blender (if you have a strong one) or food processor. Add cranberries in thirds then add the sugar to your liking. Refrigerate until ready to serve.

When I was in high school a good friend's grandmother made this for Thanksgiving and Christmas. I loved it so much that I began making it for my family every Thanksgiving. I think the original recipe came from the back of the cranberry bag.