

Secret Ingredient Cranberry Clementine Relish

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Prep time – about 15 minutes, plus time to cool/chill. Keeps sealed in a container in the refrigerator for about 1 week.

Ingredients:

1/12 OZ. Pkg Fresh Cranberries
1-2 Clementines, washed, zested, peeled, seeded and segmented
 -should yield about 1 Tbsp of zest
½ -3/4 cup Orange Juice (pulp optional)
1 cup Sugar
½ Tsp Ground Cinnamon
¼ Tsp Ground Ginger
1/8 Tsp Ground Cloves (Secret Ingredient)

Directions:

Place cranberries, orange juice, sugar and clementine segments in a saucepan, and heat on low, stirring to combine ingredients. As cranberries heat up, they will pop. The clementine segments will get a little softer, may be cut in half if smaller pieces are preferred. When sugar is melted and no longer visible, remove from heat.

Add spices and most of zest, stir to combine. Allow to cool, and place in a bowl or container. Decorate with remaining zest before serving. Wonderful with classic turkey dinner, this relish is also delicious as a topping on Brie, combined with cream cheese for bagels or crackers, and served with roast pork or chicken.