



🕒 **Prep: 20-30 minutes**
Resting Time: 1 hr minimum

🍴 **Serves: Many**

Cranberry Relish

Cranberries are famously used in the US as a sweet holiday side dish, but it can also work great in more savory and tangy applications. Allyson Rosemore shows how to turn your fresh cranberries into a versatile relish that can work with other ingredients to pack major flavor and nutrients in meals outside of Thanksgiving.



Ingredients

1lb fresh cranberries
½ cup pickled onion
1 tbsp pickled onion brine
½ cup honey
2 tsp orange zest
Salt to taste
Dried chile flakes (optional)

Equipment

Measuring cups, spoons
Food Processor
Canning jar or other airtight container

Method

- 🍃 In food processor, pulse cranberries into small bits. Be careful not to puree, and leave some texture.
- 🍃 Chop or pulse onions.
- 🍃 In a mixing bowl, add cranberries, onions and remaining ingredients and mix well.
- 🍃 Transfer relish to airtight container. Let relish rest in the fridge for at least an hour for best flavor
- 🍃 Store leftovers in the airtight container in the fridge. Relish will keep for a week or more.

Notes

- 🍃 Cranberries are native to northern Illinois! Try sourcing cranberries from a local farm.
- 🍃 For an "all-local" relish, substitute 2 tsp ground sumac for orange zest
- 🍃 Cranberries can be carefully chopped by hand with knife and cutting board, or in a blender with a pulse function (be careful not to liquify - chop some by hand to add texture if desired).
- 🍃 To make a sauce, add more liquid (brine, orange juice, or water) and gently simmer in saucepan for ~10 minutes.



Watch the Video

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