

Cranberry Relish

<http://pajamachef.wordpress.com/2010/12/20/cranberry-sauce-faceoff/>

Ingredients:

- 12 ounces fresh cranberries
- 1 orange, scrubbed and sliced
- 1 lime, scrubbed and sliced
- 1/2-3/4 cup sugar

Directions:

Place cranberries in the bowl of a food processor. Add half of the orange and lime [including the rind], and pulse several times to chop. Then add the rest of the orange and lime and pulse a few more times. Pour in 1/4 cup sugar and pulse to combine. Taste and add additional sugar as desired. I usually use about 1/2 cup sugar total, but adjust to your tastes. Cover and chill until ready to serve.

Notes:

Feel free to use any type of citrus in this cranberry relish... oranges, lemons, limes, grapefruit, clementines, etc. Just be sure to remove the seeds first!

Gingered Cranberry-Apricot Sauce [from [Woman's Day](#)]

Ingredients:

- 12 ounces fresh cranberries
- 1/2-3/4 cup sugar
- 1-2 teaspoons ginger
- 15.25 ounce can apricot halves [I used the lite version in a natural juice]

Directions:

Drain apricots, reserving juice into a measuring cup. Add water to juice to make 1 cup of liquid. Chop apricots into thirds.

In a medium saucepan, combine liquid, cranberries, apricots, 1/2 cup sugar, and 1 teaspoon ginger. Stir together and bring to a boil. Reduce heat and simmer, uncovered, for about 20-30 minutes or until the majority of the cranberries have burst. Taste, and add additional sugar or ginger to taste. Cover and chill until ready to serve.

Copyright by Sarah Keil at The Pajama Chef © 2010 to present. All content, photos, and/or text belong to me, unless otherwise stated. Please do not reproduce without prior written consent. Feel free to use the recipes with noted credit linked back to this blog. Thanks for understanding! Email me: pajamachef@gmail.com.