

Cranberry-Orange Relish

By Martha Rose Shulman

YIELD 8 servings

TIME 5 minutes

This sweet and tart cranberry relish is much more refreshing than cooked cranberry sauce, and it takes about as long to make as it does to open a can. You'll need a food processor for this one; a blender will reduce everything to juice. Leftovers are great for breakfast with plain yogurt.

INGREDIENTS

1 bag fresh cranberries

**1 whole navel orange, skin included,
washed and cut into chunks**

½ cup shelled pecans

⅓ cup mild honey, such as clover

PREPARATION

Step 1

Place all the ingredients in a food processor and pulse, then blend until you have a uniform, very finely chopped mixture with a crunchy texture. Chill until ready to serve.

Tip

This is best made before Thanksgiving Day; it tastes even better after the flavors combine.

PRIVATE NOTES

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