



Spicy Red Pepper Cranberry Relish

By David Tanis

YIELD About 2 cups

TIME 30 minutes

A kicky condiment, usually made with cranberries, can offset the neutral (read: bland) yet rich nature of the Thanksgiving meal. This hot red-pepper cranberry relish with jalapeños and cayenne fits the bill. You can keep the seasoning somewhat tame, or ramp up the heat to taste. It will keep for 2 weeks or so; make it in advance, as soon as cranberries are available, and have it on hand in the fridge through the holiday season.

INGREDIENTS

1 cup sugar

2 large jalapeños, preferably red, seeded and finely diced

1 tablespoon lemon juice

½ teaspoon salt

¼ teaspoon cayenne

1 tablespoon grated ginger

12 ounces cranberries

PREPARATION

Step 1

Put sugar, jalapeños, lemon juice, salt and cayenne in a heavy-bottomed saucepan over medium-high heat. Add 1/2 cup water, then stir with a wooden spoon to dissolve sugar, and simmer 2 minutes.

Step 2

Add ginger and cranberries, and bring to a boil. Reduce heat to medium and let mixture cook, stirring occasionally, until cranberries have softened and no liquid remains in pan, about 15 minutes.

Step 3

Let cool and taste. Add more cayenne or jalapeños if desired. It can be stored in the refrigerator for up to 2 weeks.

PRIVATE NOTES

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