

Whole cranberry relish

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Ingredients:

1 bag (12 oz) fresh cranberries-washed and picked

1/2 cup orange juice

1-2 teaspoons orange zest

1/2 to 3/4 cup sugar (to taste)

1. Add all ingredients to medium sauce pan and simmer over medium heat stirring regularly until berries pop and sauce is desired consistency. Optional: mash the berries with the back of the spoon as they cook.
2. Taste-stir in another tablespoon or two of sugar if it's too tart. The mixture will thicken as it cools. Refrigerate.