

# Cranberry-Orange Relish

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*Makes 2 cups*

*This is an easy and vibrant addition to the Thanksgiving menu since it doesn't require any cooking.*

## **Ingredients**

2 cups fresh or defrosted frozen cranberries  
1/4 cup diced red onion  
1 large jalapeno pepper, seeded and finely chopped  
2 tablespoons fresh lime juice  
2 blood oranges, or navel oranges, peeled, sectioned, and cut into 1/4-inch pieces, juices reserved  
2 teaspoons freshly grated ginger  
1/2 cup sugar  
2 stalks celery, peeled to remove strings, cut in 1/4-inch dice  
1/4 cup fresh mint leaves, coarsely chopped  
1/4 cup pecans, toasted, broken in pieces

## **Ingredients**

Place cranberries in food processor, and pulse to chop coarsely, about five pulses. Transfer to a medium bowl.

Add onion, jalapeno, lime juice, orange sections and juice, ginger, sugar, and celery; mix gently. Refrigerate for at least 1 hour and up to 2 days. Just before serving, add mint and pecans, and toss to combine.

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