



## **Cranberry Delish Relish (Kal's recipe - doctored up by Rachel)**

*Serves 8 (but we eat it like a salad, not like a side dish)*

### Ingredients

- 12 oz fresh cranberries
- ½ c sugar (or more)
- 2 seedless Satsuma oranges, cut off ends but leave rest of peel on
- 1 apple with peel on, only core removed. I usually use Granny Smith since that variety is firm.

### Instructions

Rinse cranberries and pick out the brown ones.

Quarter the oranges and apples.

Place all in food processor and pulse to desired consistency, less if you prefer texture and more if you want it more smooth. Add more sugar if needed.

Transfer to a container with a lid and keep refrigerated for up to a week. It will never last that long.