



Cider Poached Cranberry Relish

Ingredients:

1 lb. fresh cranberries
¾ cup apple cider jelly (natural – no added sugar)
1 ½ cup sweet apple cider

Procedure:

1. Float the cranberries in a large bowl and feel for any soft ones. Discard the soft berries and drain the rest.
2. Place the cranberries in a 2 quart pan and add the remaining ingredients.
3. Turn the heat to medium and watch carefully until it just reaches a boil.
4. Reduce the heat immediately to low and stir gently and continuously until most of the berries have "cracked".
5. Remove from the heat and let cool, stirring occasionally.

Store in a sealed jar in the refrigerator at least 12 hours, preferably 2 days.

Serves 8-12

Note:

During the time the berries are "curing" they will absorb the surrounding liquid and become sweeter but also will temper the sweetness of the relish as a whole with their acidity. This dish is designed to be on the tart side but can be made sweeter by adding more sweetener (apple jelly or maple syrup) during cooking.