



### Spiced Cranberry & Orange Relish

*Autumn rarely goes by without at least one meal that contains a freshly prepared cranberry relish. Chicken, turkey, or chops adore being dressed with this relish, and the spices will add a wonderful scent to your home as the cranberries simmer.*

*4 servings*

#### Ingredients

1 pound fresh cranberries  
1 1/2 cups water  
5 whole cloves  
5 whole allspice berries  
2 cinnamon sticks  
2 large navel oranges, peeled and chopped  
3 cups sugar

#### Preparation

Place the cleaned cranberries into a 3-quart saucepan. Add the water and bring to a boil. Place the spices in a small cheesecloth bag tied with string. *[Chef's note: A coffee filter tied with string can also be used.]* Add the spice package to the cranberries and simmer over medium heat until the cranberries pop, about 10 minutes.

Remove the cranberries from the heat and remove the spice package. Stir in the sugar and chopped oranges. Place in a container and chill in the refrigerator for at least 4 hours or overnight.

#### Service

Serve cold with your favorite meats or fish.

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