

Cranberry, Tangerine & Crystallized Ginger Relish

This incredibly fresh-tasting relish came from an old food magazine – not certain which one. It freezes beautifully, a big plus for my cooking, since I use cranberry sauce/relish in several favorite recipes. Surprisingly, the brilliant color survives the freezing. I usually double the recipe, especially for Thanksgiving.

Note: this relish is an ingredient in my recipe for [Roasted Pork Loin with Cranberry Balsamic Sauce](#).

Yields 3 Cups

- one 12 oz. bag of cranberries
- one tangerine (unpeeled), halved, seeded, cut into one inch pieces
- 3/4 cup sugar
- 1/2 cup coarsely chopped crystallized ginger
- 1/4 cup orange marmalade

1. Using on/off turns, coarsely chop cranberries in processor. Transfer to medium bowl.

2. Using on/off turns, coarsely chop tangerine in processor. Combine with cranberries. Mix in remaining ingredients. Cover and refrigerate overnight.

3. Can be made one week ahead. Keeps well in fridge and/or freezer. Serve at room temperature.

© 2009 All rights reserved - lizthechefblog.com