Cranberry Relish

Makes 4 cups

1 orange
1 lemon (if you can find a Meyer lemon, that would be nice)
1 (12-ounce) package of cranberries
2 cups of sugar

1. Cut off and discard thin slices from the ends of the orange and the lemon to expose the flesh. Slice the fruit into thin rounds, removing the pits as you slice. Toss them into the bowl of a food processor. Pulse the machine until the fruit is coarsely chopped.

2. Add the cranberries and pulse again. Stop before it becomes a puree. Pour into a bowl, stir in the sugar and refrigerate. It’s best if you make it a few hours ahead of time. As far as I can tell it keeps forever in the refrigerator. That’s all there is to it.

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