



Cranberry Orange Relish

1 pound fresh cranberries
2 cups granulated sugar
1/3 cup water
1 cinnamon stick
1/2 teaspoon ground allspice
1/4 teaspoon ground nutmeg
Zest of an orange
Juice from one orange

Wash, drain and dry the cranberries, sorting them to remove blemished berries. Next, combine the cranberries, sugar and water in a medium pot and stir to blend. Bring the mixture to a boil over medium heat. When the mixture comes to a boil, reduce the heat and add the cinnamon stick, allspice and nutmeg. Stir to blend and cook at a simmer for about 5 to 7 minutes. (Some of the cranberries will remain whole, but some will burst open.) Add the orange juice and zest, stir and then cool before serving. (Can be made a day or two ahead of time and stored in refrigerator.)