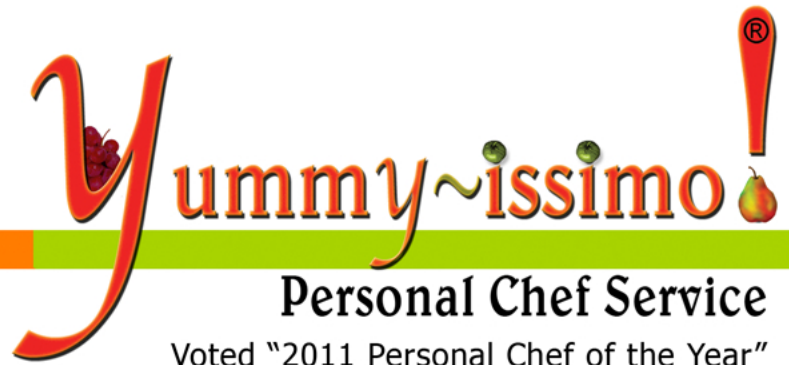


Cranberry~Orange Relish



Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 Best Caterer"

This is a super simple recipe that tastes fabulous and keeps in the refrigerator for up to 2 weeks

Serves 6

12oz fresh cranberries, rinsed, patted dry

2 oranges, washed, patted dry

1c sugar

Place cranberries in food processor. Cut oranges into segments, coarsely chop and add to cranberries in food processor. Pulse food processor until cranberries are coarsely chopped but still in large pieces.

Place mixture in glass bowl, add sugar and toss well. Cover with plastic wrap and let stand 24 hours.

After 24 hours, refrigerate, tightly covered for up to 2 weeks.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

Debbie Spangler ~ Certified Personal Chef

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