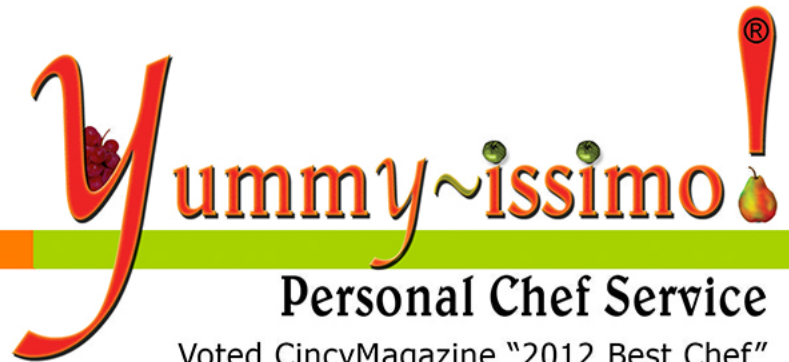


Cranberry~Orange Relish



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 6

12oz fresh cranberries, rinsed, patted dry

2 oranges, washed, patted dry

1c sugar

Optional additions: Chopped pecans, chopped dried dates, diced jalapeno

Place cranberries in food processor. Cut oranges into segments, coarsely chop and add (peels and all) into 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.

Debbie Spangler ~ Certified Personal Chef

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