

# UCLUB CRANBERRY RELISH

Cranberries need a surprising amount of sugar to make relish tasty and still tart.

***Chef John Findley, Executive Chef, University Club of MSU***

**Featured Food:** Cranberries

**Yield:** serves 10

## Ingredients

2 lbs fresh cranberries   1 each – Lemon and Orange – Zest and the juice from both

1 ½ c sugar

½ c orange juice

## Preparation

Using a medium size heavy gauge pot over medium heat, add all ingredients and simmer until the cranberries have popped. Stir very carefully as the mixture is extremely hot. Check for tartness and keep warm until served, or chill and serve cold.