

# CRANBERRY-CHERRY RELISH

Parade Magazine

comments

When I happened upon this recipe, I discarded every other cranberry recipe I had ever used. This is my very favorite for holidays.

notes

Will last in refrigerator up to 1 month.

12 servings

## Ingredients

prepare in advance

**Finely grate**

Zest of 1 orange

**Measure**

2 C sugar  
1/2 C fresh orange juice  
1/2 C cranberry juice  
1 C dried cherries

**Pick through, rinse, then drain well**

1 lb. fresh cranberries

complete recipe

Combine cranberries, sugar, orange juice, cranberry juice, and orange zest in a pan.

Place over medium heat; boil slowly until the berries pop open, about 10 minutes.

Skim the foam from surface with a metal spoon, occasionally.

Stir in the cherries.

Let cool to room temperature.

Cover and refrigerate.