

Cranberry Citrus Relish

Source: Josh

Ingredients

- 1 Navel orange
- 1 lemon wedges
- 1 lime juice
- 1 cup sugar
- 3 cups fresh cranberries
- ¼ cup Grand Marnier

Method

1. Using a vegetable peeler, strip the zest from the orange, lemon and lime. Cut the zests into very thin 1 12"long strips.
2. Peel the citrus fruits using a sharp paring knife, making sure to remove all the bitter white pith. Working over a bowl, cut in between the membranes to release the sections; squeeze the juice from the membranes into the bowl.
3. Put the sugar in a non-reactive medium saucepan and cook over moderate heat, stirring with a wooden spoon, until a clear amber syrup forms, 3 to 4 minutes. Immediately add the citrus zests and stir constantly for 30 seconds, then stir in the citrus fruits and juices and cook for 30 seconds more.
4. Add the cranberries and bring to a gentle boil. Cook, stirring occasionally, until the relish is jam like, about 12 minutes.
5. Remove from the heat and stir in the Grand Marnier. Let cool completely, then refrigerate.
MAKE AHEAD Can refrigerate for up to 1 week. Serve at room temperature.

Notes

Josh used Brandy instead of Grand Marnier.