

Cranberry Orange Relish

Ingredients:

- 2 cups fresh cranberries
- 1/2 cup raw cane sugar
- 2 teaspoons orange zest
- 1 orange, peeled and sectioned
- 1 teaspoon grated ginger
- 1 teaspoon ground psyllium, optional (for a firmer relish)



Directions:

Place the cranberries, raw cane sugar, orange zest, orange segments, and ginger in a food processor and process until the mixture is chopped but still has some texture. Add the ground psyllium, if using, and process to incorporate. Chill for at least 30 minutes before serving. Stored in a sealed container in the refrigerator, Cranberry Orange Relish will keep for up to two weeks.