



Noreen's Kitchen

Fresh Cranberry Relish

- 12-ounce bag fresh cranberries
- 2 Honey crisp apples
- 2 Bartlett pears
- 2 Navel oranges
- 4 ribs of celery
- 1-3-ounce box of raspberry Jell-O powder
- 1 ½ cups granulated sugar

Step by Step Instructions

Cut the apple, pear, orange and celery into large chunks.

Pulse each item in a food processor 10 to 14 times until well ground, but not pureed.

Process the cranberries, oranges and celery a bit longer than the apples and pears. This will help the consistency.

Place all the processed ingredients into a large bowl and stir well to incorporate thoroughly.

Add the sugar and the Jell-O powder and stir well to combine.

Store in an airtight container in the refrigerator.

This can be made up to three days in advance.

I have used raspberry gelatin, but you can choose any red variety you like such as strawberry, cherry or cranberry if you can find the latter.

ENJOY!