



## Maple Pecan Cranberry Relish

- 1 lb. bags fresh cranberries**
- 8 oz. orange juice**
- 1 cup pecan pieces**
- 1 tsp ground cinnamon**
- 1 cup granulated sugar**
- 3 tbsp maple syrup**
- 1 cup drained mandarin orange slices**



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**In a 4 quart pot, over medium high heat put cranberries, orange juice, sugar, cinnamon and syrup. Bring to a boil, stirring every couple of minutes. As cranberries heat they will begin to pop open. When mixture is boiling nicely and at least half of the cranberries have popped, remove the pot from the heat. Add the pecans and mandarin oranges. Stir gently to blend everything together, then allow to cool. The relish will thicken as it cools. Stir in plastic containers. Great with roast turkey or even in a turkey sandwich!**

***Cranberries are seasonal, but can be frozen and then used when you would like, so during the holiday months you may want to stock up!***