

SIMPLY CREATIVE CRANBERRY FRUIT RELISH

By: Simply Creative Chef Rob Scott

1 cup water
½ cup sugar
1 – 12 ounce pkg fresh cranberries
1 can mandarin oranges
1 apple (peeled, cored and diced)
1 pear (peeled, cored and diced)
1 cup dried assorted fruit
½ teaspoon ground cinnamon
½ teaspoon ground nutmeg

- In a medium sauce pan, boil water and sugar until sugar dissolves
- Reduce heat to simmer and stir in cranberries, oranges, apple, pear, dried fruit salt, cinnamon and nutmeg
- Cover and simmer for 30 minutes, stirring occasionally until cranberries burst
- Remove from heat and cool

Serve with turkey, roast duckling or even on crackers

Serves 10