

Cranberry Relish

2 oranges
1 cup sugar
2 teaspoons of lemon juice
2 teaspoons fresh ginger, minced
1 bag (12 ounces) fresh cranberries
½ teaspoon ground white pepper

1. Zest the peel of the orange (avoid white pith) with a fine zester over wax paper; set aside. Squeeze both oranges for juice; set aside.
2. Combine sugar and lemon juice in a saucepan. Heat up slowly and continue cooking until the sugar begins to caramelize. If necessary, wash down the sides of the pan by brushing with a little water to keep the sugar from burning.
3. When the sugar is caramel colored, add the ginger and orange zest. Cook for about 1 minute, and then add the cranberries, orange juice and pepper. Continue on medium-high heat, stirring frequently, for about 10 minutes or until the cranberries are slightly broken and cooked. Remove from heat and let cool.

This is a recipe from *Jasper White's Cooking from New England*. I have made this recipe for several years and provided a modified version of his original recipe.