

CRANBERRY RELISH RECIPE



RosieMakesJam
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Equipment List

Large pan: jam pan or large saucepan/stock pot

Wooden spoon

Sharp knife

Peeler, if liked

Chopping board

Fine grater

Measuring jug

Citrus squeezer

Jam funnel, if possible

Teaspoon

The recipe makes makes 500gs (8oz).

You will need jars equivalent to the made amount above. 2 200g/8oz jars

Don't forget lids to fit your jars, and some labels.

Don't stress about getting the equipment right or if you don't have certain bits of kit - there is always a way round it! The workshops will be relaxed and there is almost nothing you could come up with that hasn't been solved before - the aim is to enjoy it!

Rosie



Ingredients

Cranberries, fresh or frozen	450g/1lb
Large orange	1
White granulated sugar	225g/8oz
Pears, firm	2
Red wine vinegar	200ml/6fl oz
Sea salt	2 teaspoons
Port (optional)	10ml

Method

Wash the jars in warm soapy water, rinse and place upside down in a warm oven to dry

Pare the rind from the orange in long strips, then shred finely across the width

Place in a pan with the cranberries, sugar and pears

Squeeze the juice from the orange into a measuring jug and make up to 300ml/10 fl oz with the vinegar

Add to the pan with the salt

Heat gently, stirring until the sugar is dissolved, then cook gently for 10-15 mins until the fruit is just tender

Pour in the port and stir through

Pot up into the warm, sterilised jars and seal tightly

The relish keeps for at least 6 months and makes a great present

Make enough while the cranberries are available - you can use it year round

Or buy fresh and pop the bags in your freezer for use later.

For more delicious recipes and inspiration visit
<https://recipes.rosiemakesjam.com>