



## *Garden Fresh Farm Recipes*

# Cranberry Relish

This bright, zesty relish brings a burst of fresh flavor to your table. Tart cranberries are simmered with fresh orange juice and zest, rich brown sugar, and a touch of spicy ginger for a perfect balance of sweet, tangy, and warm. It's the ultimate holiday side—simple, vibrant, and bursting with seasonal goodness. Delicious with roasted meats, sandwiches, or as a festive topping for cheese boards.

### **Ingredients:**

- 1 pounds cranberries
- The zest of 1 oranges
- The zest of 1/2 lemon
- 1/2 cups sugar
- 1/2 cup brown sugar
- 1/2 cup orange juice
- The juice of the 1/2 lemon
- 1 tsp grated fresh ginger

### **Directions:**

Rinse cranberries and place in sauce pan. Add the rest of the ingredients. Place over low heat until cranberries pop and start to boil. Stir occasionally. Remove from heat and let cool. Place in refrigerator until serving.

