



## Cranberry - Jalapeno Relish

Recipe by Stephen Pavy

This recipe is fun and adds some zip to the table. The next day, on a turkey sandwich, this relish is fresh and lively, but beware, the heat factor increases each day...if the relish lasts this long.

- 1 whole orange
- 1 cup whole cranberries
- 2 tsp. grated fresh ginger
- 2 tsp. chopped fresh cilantro
- 2 tsp. chopped jalapeno chili

Maple syrup to taste (real maple syrup; if not available, turbinado sugar can also work)

Peel zest from orange with a sharp potato peeler or citrus zester. Remove white pith and seeds from orange. Quickly chop cranberries, orange zest and pulp, ginger, cilantro and jalapeno in a food processor. ***Do not puree – final mixture should be slightly chunky, not soupy.*** Add small amounts of maple syrup and mix well. Taste and correct again with maple sugar or turbinado if needed. Cover and set aside for at least 30 minutes before serving.