

CHEF HARVELL'S CRANBERRY RELISH

This is the perfect companion with turkey or delish on it's own!

Adults needed for this recipe.

Prep Time: 20 mins **Cook Time:** 1.5 hours **Cool Time:** 20mins **Total Time:** 2hrs

Ingredients

- 3 bags of organic cranberries (each individual bag is 2lb)
- 2 1/4 cups of honey
- 1 1/2 Tbs. ground cinnamon
- 1 large oranges
- 1 ounces of Jack Daniels
- Nonstick spray

Double Batch

- 6 bags of organic cranberries
- 4.5 cups of honey
- 3 Tablespoons of ground cinnamon
- 2 large oranges
- 2 ounces of Jack Daniels
- **Nonstick spray**

Instructions

1. Preheat to 340 degrees
2. Grab a sheet pan with sides on it and spray with nonstick spray.
3. Spread the berries. Sort through them and discard over or under ripe berries.
4. Pour the honey and sprinkle the cinnamon.
5. Zest the oranges on top.
6. Slices the oranges thickly and place them on top.
7. Bake for 45 minutes until the berries pop. Take the oranges off, let them cool for 5 minutes.
8. Squeeze the orange juice and Jack Daniels over the berries.
9. Stir and put back in the oven for 40-45 minutes until darker in color.
10. Let it cool in the tray. They relish will thicken while cooling. Served cold or warm. Enjoy!

(Suggestion - Store in a glass airtight container for longer use.)



Paired with Kids on the Square - Episode "Mini Mayflower"