



CRANBERRY-CHESTNUT RELISH

INGREDIENTS:

4 oz Port wine
½ cup & 2 tbsp Maple Syrup, Pure Grade B
8 oz Chestnut (boiled or vacuum-packed)
1/2 cup Dried cranberries
5 cups Cranberry, whole, unsweetened
1/2 cup Pecan, toasted and chopped
2 Tbsp Fresh mint, chopped (optional)

RECIPE DIRECTIONS:

Combine the port, maple syrup, and chestnuts in a blender, and blend until smooth. Transfer the mixture to a small saucepan, and add the fresh and dried cranberries. Cover, and bring to a boil over medium heat. Keep an eye on the relish, especially in the beginning, to make sure it doesn't boil over. Uncover, lower the heat, and cook at rapid simmer, stirring occasionally, until the cranberries have burst and the mixture has thickened, 15-20 min.

Remove the relish from the heat and stir in the pecans. Transfer it to a bowl and refrigerate until cool. Serve sprinkled with mint (optional). This keeps, covered and refrigerated, for up to a week.

makes 6 servings

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