



Cranberry Ginger Relish

From *Everyday Food*, November 2007, via MarthaStewart.com



Ingredients

- 1 bag (12 ounces) fresh or frozen cranberries
- 1 cup sugar (for sugar-free, use the conversion method given for the sweetener you want to use.)
- 1 tablespoon grated fresh ginger
- 2 tablespoons water
- 2 tablespoons sherry vinegar or red-wine vinegar

1. In a large saucepan, bring cranberries, sugar, ginger, and water to a boil. Reduce heat to medium-low; simmer until most of the cranberries have popped, 10 to 15 minutes. Stir in vinegar.
2. Remove relish from heat. Let cool to room temperature, and serve (or refrigerate up to 3 days).