

Raw Cranberry Relish, by Char Nolan

Swick

Serves 1 | Active Time: 25 minutes | Total Time: 1 hour 30 minutes

Step 1: Prepare the Cranberry Relish

- 1 (12-ounce) bag fresh raw cranberries, rinsed
- 4–6 pitted dates, softened in warm water for 10 minutes and drained
- Juice of one fresh orange (about $\frac{1}{4}$ cup)
- 2 tablespoons orange zest
- 1 teaspoon ground cinnamon

Prepare the ingredients:

Rinse the cranberries well and remove any soft or discolored ones.

Soak the dates in warm water for about 10 minutes, then drain.

Blend:

Add the cranberries, dates, orange juice, zest, and cinnamon to a high speed blender or food processor.

Pulse several times until the mixture is finely chopped, but not pureed. Scrape down the sides as needed.

Taste & Adjust:

Taste the relish — if you prefer it sweeter, add another softened date or a drizzle of pure maple syrup (optional).

Chill:

Transfer to a bowl, cover, and let it sit in the refrigerator for at least 1 hour before serving. This helps the flavors blend beautifully.

Serve:

Enjoy chilled alongside holiday dishes

Chef's Tip:

This relish keeps for up to 5 days in the refrigerator and freezes well. So you can make it a day or two in advance.

For a festive twist, stir in a handful of chopped apple or pear just before serving.