

Easy Cranberry Relish (raw)

by Chef AJ

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Ingredients:

One 12 ounces bag of fresh cranberries

2 large peeled oranges (zest included)

dates, to taste

Preparation:

In a food processor fitted with the “S” blade, process all of the ingredients until the desired chunky texture is reached. If you want a sweeter relish, add a bit of date syrup to the mixture. Fresh ginger and lime juice is also a delicious variation.*

**to make date syrup, place dates in a pan and cover with water. Softer dates will break down easier. Once the water boils, let it boil for 5 minutes then put it on a the lowest heat and simmer for 30-60 minutes depending on if your dates are very soft or hard.*

Let the mixture cool. Once cooled add the mixture to a blender and blend until the mixture is very smooth.

You can also purchase date syrup at www.Organicsareforeveryone.com