Cranberry Relish

Badcock Calendar - 1992

Serves 8

Ingredients

- 1 package fresh cranberries
- 2 oranges
- 1 cup chopped pecans
- 1 1/2 cups sugar
- 1 package (3 oz.) raspberry Jell-O

Instructions

1. Chop cranberries and oranges (with peel on) in a food processor.
2. Add pecans and sugar; stir to combine.
3. Cook Jell-O according to package directions, using less water than called for.
4. Add the prepared Jell-O to the cranberry mixture and stir well.
5. Pour into a Jell-O mold or a long baking dish.
6. Refrigerate overnight before serving.

Editor's Notes

- **"less water"** - The card does not specify exactly how much less water to use when preparing the Jell-O. This is a common technique to produce a firmer set; reducing the cold water by approximately 1/4 to 1/2 cup is typical, but no precise amount is given. The instruction is left as stated on the card.
- **"Badcock Calendar 1992"** - This refers to Badcock Home Furniture & More, a furniture retailer known for distributing promotional calendars containing recipes.

CRANBERRY RELISH — BADCOCK CALENDAR 1992

1 package fresh cranberries
2 oranges
1 cup chopped pecans
1½ cups sugar
1 package raspberry jello, 3 oz.

Chop up cranberries and oranges (with peeling on) in food processor. Add pecans and sugar. Cook jello according to the directions using less water. Add jello to mixture and stir well. Refrigerate overnight.

This makes a wonderful side dish with turkey. You can use a jello mold or a long baking dish.

Serves 8.

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