



# Harriet's Gingered Cranberry Relish

1 ½ cup dried cherries 1 cup fresh cranberries

1 cup raspberry rice syrup ¼ cup finely minced, peeled ginger

6 Tbl. Orange juice

(For a more tart relish, use more cranberries and less cherries. Plain rice syrup is fine)

- 1) Heat ¼ cup rice syrup in pot over medium low heat and cook for one minute.
- 2) Stir in ginger and cook til becomes a little crystallized.
- 3) Add all ingredients and bring to a boil over moderately high heat.
- 4) Reduce heat to moderate and cook, stirring occasionally, until the cranberries pop, about 8 minutes.
- 5) Put in a small serving bowl and let cool. Serve at room temperature.
- 6) Can refrigerate for up to 3 days.

Contributed by Susan Rothlein