Cranberry Orange Spoon Relish

About 2 cups/480–550 ml relish;8 small spooned side portions · Active 20 min · Total 2 hr 45 min

Ingredients

• 10 oz fresh or plain frozen cranberries (300 g), sorted and rinsed if fresh

• 1 small orange, washed, then peeled, seeded and cut into small pieces (100 g prepared flesh)

• 1 teaspoon finely grated orange zest (2 g), taken before peeling

• 1/4 cup fresh orange juice (60 ml), seeds removed

• 1/4 cup drinking water (60 ml)

• 1/3 cup plus 1 tablespoon granulated sugar (80 g)

• Ice and cold water for an external cooling bath, not mixed into relish

Set out

Saucepan, at least 2 qt/1.9 L, Spoon, Fine grater, Knife and board, Shallow heatproof refrigerator container with cover, Large bowl for external ice-water bath, Refrigerator

Allergens

No major allergens inherent in the listed base ingredients; check frozen-fruit labels. Check labels and substitutions.

Make it

1. Put cranberries, prepared orange pieces, zest, juice, drinking water and sugar in the saucepan. Bring to a gentle simmer over medium heat, stirring until sugar dissolves.

2. Lower heat and simmer 10–12 minutes, stirring from the bottom, until many berries burst and the mixture lightly thickens while a few berry shapes remain. It will thicken further cold; do not reduce to a stiff paste.

3. Transfer to the shallow heatproof container. Cool promptly in an external ice-water bath 10–15 minutes, stirring with a clean spoon and keeping bath water out, then refrigerate at 40°F (4°C) or below. Cover once cool.

4. Chill at least 2 hours and until thoroughly cold before serving eight small spooned side portions. Keep the reserve refrigerated and use a clean spoon.

A relish serving is small

Divide the roughly two-cup batch into eight small side portions. Its tart-sweet spoonful is meant to contrast with a savory plate, with reserve relish kept covered and cold.

A useful detail

The 165-minute estimate includes citrus preparation, simmering, a brief cooling bath and at least 2 hours refrigerated chilling. Slower cooling can lengthen it. This is a refrigerator relish, not tested jam, canning or pantry storage.

Keep it well

Refrigerate promptly after the brief cooling bath, always within 2 hours of cooking, or 1 hour above 90°F (32°C), at 40°F (4°C) or below. Use within 3 days. Freeze promptly cooled small portions for up to 1 month for quality and thaw in the refrigerator. Do not can, hot-seal for pantry storage or extend its deadline because sugar or citrus is present.