

# Cherry-Cranberry Relish

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*(one teaspoon) zest of one  
orange  
(1/2 cup) juice of one  
orange  
1 bag (12 ounce) fresh  
cranberries  
1 jar (12 ounce) cherry  
preserves  
1/2 cup dried cherries*

In a medium saucepan, combine the orange zest, orange juice, cranberries, cherry preserves and dried cherries.

Bring to a boil over medium-high heat.

Reduce the heat to low. Simmer and stir for 10 to 12 minutes or until the cranberries have burst and the liquid has reduced to a syrup consistency.

Serve the relish warm or chill until ready to serve.

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Per Serving (excluding unknown items): 335 Calories; 1g Fat (3.0% calories from fat); 2g Protein; 85g Carbohydrate; 8g Dietary Fiber; 0mg Cholesterol; 19mg Sodium. Exchanges: 4 1/2 Fruit; 0 Fat; 1 Other Carbohydrates.