

# Homemade Baked Cranberry Relish

*Barbara Ward*

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*1 cup chopped pecans  
1 jar (12 ounce) orange  
marmalade  
2 tablespoons fresh lemon  
juice  
1 package (12 ounce) fresh  
cranberries, rinsed  
1 1/3 cups sugar  
1/2 teaspoon cinnamon  
1 cup raisins (optional)*

Preheat the oven to 350 degrees.

Spread the pecans on a cookie sheet. Toast in the oven for 8 to 10 minutes.

In a ten--inch-square baking dish, mix the cranberries, sugar and cinnamon together. Seal tightly with heavy foil, and then the lid.

Bake, tightly covered, for 40 minutes.

Meanwhile, in a bowl, combine the marmalade, pecans and lemon juice (at this point, you may add white raisins to make a more chutney-like relish).

When the cranberries are finished cooking, carefully remove the lid and foil. Add the marmalade mixture. Mix well.

Refrigerate in a covered container.

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Per Serving (excluding unknown items): 1929 Calories; 81g Fat (35.8% calories from fat); 10g Protein; 316g Carbohydrate; 15g Dietary Fiber; 0mg Cholesterol; 17mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Lean Meat; 1 Fruit; 15 1/2 Fat; 18 1/2 Other Carbohydrates.