



Cranberry-Ginger Relish

Martha Stewart

- 1 bag (12 ounces) fresh or frozen cranberries
- 1 cup sugar
- 1 tablespoon grated fresh ginger
- 2 tablespoons sherry vinegar or red-wine vinegar

In a large saucepan, bring cranberries, sugar, ginger, and 2 tablespoons water to a boil. Reduce heat to medium-low, and simmer until most of the cranberries have popped, 10 to 15 minutes. Stir in vinegar.

Remove relish from heat. Let cool to room temperature, and serve (or refrigerate in an airtight container up to 3 days).

via the kitchen sink

<http://ourkitchensink.wordpress.com/2008/12/03/my-thanksgiving-task-besides-the-pies/>