Cranberry Orange Relish

1 orange cut into 8 sections (seeded and with skin)

12 oz. cranberry

¾-1c sugar

Process ½ the cranberries and orange sections at a time. Stir in the sugar. Chill. Yield: 3 cups

Cranberry Chutney

2 c water

1 c raisins

2 c sugar

2 T white wine vinegar

1 c org juice

2 T matchstick-size strips orange peel

2 T matchstick-size strips peeled fresh ginger

2 12-ounce package cranberries

2 small pears, peeled, cored, chopped

1 c toasted slivered almonds

Bring 2 c water to a boil in heavy large saucepan. Add raisins. Remove from heat and let stand 15 minutes. Drain reserving ½ c water.

Pour ½ c reserved raisin water back into saucepan. Add sugar and white wine vinegar and stir over medium heat until sugar dissolves. Increase heat and boil until syrup turns golden brown. Remove from heat. Mix in org juice, org peel, and ginger. Add cranberries and cook until they pop, about 5 minutes. Stir in raisins, chopped pears and toasted almonds and cook 1 minute. Cover and refrigerate until well chilled.