

CHEF AJ’S CRANPEARY RELISH

This fresh cranberry sauce is a great addition to your holiday meal. The roasted pears really add a nice sweetness to this healthy alternative. Any leftovers can be used to top your morning oatmeal.

Ingredients

* 1 cup roasted pear halves (this is from 2 14-ounce cans of pears packed in their own juice or water)
* 2 large oranges plus their zest
* 12 ounces (1 bag) unsweetened fresh cranberries

Method

1. Roast the pear halves on a baking sheet with parchment paper for 35-45 minutes in an oven preheated to 400°F. Remove from oven and let cool.
2. Zest the oranges and peel and section them. Remove any seeds you find.
3. Place all ingredients in a food processor fitted with an ‘S’ blade and pulse until a uniform texture is reached. Do not liquify.
4. Serve as a side for your holiday meal.