Cranberry Relish with Grapefruit and Mint

Makes: 2 2/3 cups

Ingredients

Pink Grapefruit 2 each
Sugar 1 cup
Cranberries 2 ½ cups
Fresh Mint, chopped 2 tablespoons

Method of Preparation

1. Gather all ingredients and equipment

- 2. Using a vegetable peeler, remove the peel (pink-yellow outer layer only) from 1 grapefruit in strips
- 3. Cut peel into 2-inch long, 1/8-inch-wide strips (about ½ cup)
- 4. Squeeze 1 cup juice from grapefruits
- 5. Stir 1 cup sugar and 1 cup water in medium saucepan over medium heat until the sugar dissolves
- 6. Add grapefruit peel; bring to a boil
- 7. Reduce heat; simmer until peel is soft, about 15 minutes
- 8. Add 1 cup grapefruit juice and cranberries; bring to a boil
- 9. Reduce heat and simmer until cranberries burst, about 10 minutes
- 10. Transfer to medium bowl
- 11. Stir in mint
- 12. Cover; chill until cold