

Cranberries Make Thanksgiving Special

I love cranberries. Their rich red color and tart taste add so much at not only at the Thanksgiving table, but also year-round.

From my childhood, I have fond memories of making cranberry-orange relish for both Thanksgiving and Christmas. It really made the meal special. My dad was in charge of relish-making, and we used one of those old metal meat grinders. My job was turning the grinder handle as my dad fed the cranberries and oranges down through the top of the grinder. We always placed a tin plate on the floor to catch the juice that dripped through and escaped. It was a messy and fun time together, for sure! The recipe for cranberry-orange relish is very simple – one bag of cranberries (washed and sorted), one orange – washed and cut into quarters, and 1 cup sugar. These days, you can use a food processor on pulse to grind the cranberries and orange into course bits. Put the mixture into a bowl, add sugar and stir thoroughly. Let stand overnight in the fridge for the flavors to fully mix. Enjoy with turkey, chicken, or anything!

Also, I discovered that making whole cranberry sauce is really simple, too. Put one bag of cranberries (washed and sorted) in a small pot, add one cup water and one cup sugar, stir well and heat to a low boil (watch that it does not boil over!). Stir regularly & cook about 10-15 minutes, until the cranberries are soft. You can add spices, too – I love adding ¼ tsp of ground clove. Absolutely delicious! Enjoy and have a Happy Thanksgiving, everyone!

Read about the [history of the humble cranberry](#) from the Cape Cod Cranberry Growers association.

Betsy Dalton. November 2020