



GHOSTWOOD CRANBERRY RELISH





Thanksgiving is right around the corner. This relish goes perfectly with that turkey!

INGREDIENTS

- 1 cup bourbon
- 1/4 cup minced shallots
- Grated zest of 1 orange
- 12 ounce package fresh cranberries, picked over
- 1 cup sugar
- 1 tsp freshly ground pepper

INSTRUCTIONS

1. In a small saucepan, combine GHOSTWOOD, shallots and orange zest. Bring to a boil over moderate heat, simmer, stirring occasionally, until mixture is reduced to a syrupy glaze, about 10 minutes.
2. Add the cranberries and sugar, stirring well until sugar dissolves. Lower the heat and simmer, uncovered, until most of the cranberries have burst, about 10 minutes.
3. Remove from heat and stir in black pepper. Transfer to a bowl, let cool to room temperature, cover and refrigerate.
4. Can be made several days before serving.