

# Miss Grimmett's Cranberry Relish

*Makes about 4 cups*

- 12 oz. fresh cranberries
- 2 medium Granny Smith or Pippin apples, peeled, quartered and cored
- 6 oz. walnuts
- 3/4 cup sugar
- 1/2 cup orange marmalade
- 2 teaspoons lemon juice
- 2 teaspoons Grand Marnier
- 1/8 teaspoon ground cinnamon

Chop cranberries fine in a food processor fitted with metal blade. Remove to a large bowl. Chop peeled apples in processor. Add to cranberries. Chop walnuts and add with remaining ingredients to cranberries. Stir to mix well. Cover tightly and refrigerate overnight - or longer - before serving.

*Accompany with Cooper-Garrod Chardonnay, Cabernet Franc, and Pinot Noir*