

Cranberry Relish

I remember this relish being at every Thanksgiving and Christmas dinner growing up and I never tried it. A couple years ago, I finally gave in and at my mom's request, gave it a try. Turns out it's really good! Isn't it funny the things we assume we're not going to like, so we just pass them by?

Ingredients:

- *1 package fresh cranberries*
- *1 orange*
- *1 cup of sugar*
- *1 small can of crushed pineapple*
- *6 oz package of raspberry jello*
- *1 cup chopped celery*
- *1 cup chopped walnuts*

Steps:

- Grind the orange and the cranberries in a food processor, picking out any orange seeds that you find.
- Cover the orange and cranberry mixture with sugar and let sit for 1 hour at room temperature
- Mix the jello powder with the cranberry mixture
- Add drained pineapple, chopped celery, and walnuts.
- Chill before serving
- Will keep in the refrigerator for 1 - 2 weeks
- Enjoy!