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Cran-Elderberry Pepita Relish

Ingredients

2 TBLSP Pine Nuts
2 TBLSP Hulled Raw Pepitas (Pumpkin Seeds)
¾ cup + 2 TBLSP Elderberry Cordial
1-1/3 cups Fresh Cranberries
4 tsp diced Jalapeno Pepper
½-1 tsp ground dried Chipotle Pepper*
½ tsp Sea Salt
1/8 tsp Cinnamon
2 TBLSP chopped Sun Dried Tomatoes packed in Oil
2 TBLSP olive oil or oil from dried tomatoes
1 ½ packed tsp orange zest
Raw Pepitas for garnish

Preparation

Preheat oven to 300°. Toast pine nuts for 8 minutes and the pumpkin seeds for 6, or until very lightly toasted.

Set aside to cool.

In a medium saucepan, combine ¾ cup Elderberry Cordial and washed and picked-over cranberries. Heat pot over medium-high. Meanwhile, measure into the cran-elderberry mixture jalapeno pepper, ground chipotle (you can add more if you like it smoky and hot), sea salt and cinnamon. Reduce heat and simmer over medium heat for about 8 minutes, stirring occasionally, until it has thickened. Stir in 2 more tablespoons of Elderberry Cordial and cook 2 more minutes. Remove from heat and cool slightly.

Coarsely chop oil marinated sun-dried tomatoes. Place nuts into the work bowl of a food processor or a mini-processor and pulse 8 times until roughly chopped. Add cran-elderberry mixture, sundried tomatoes, olive oil and orange zest. Pulse another 8-12 times until well combined the texture remains interesting.

Taste and adjust seasoning as you like. Garnish with pepitas.

YIELD: 1 full cup

Delicious served with poultry, salmon, winter squash or as a condiment on a chicken or turkey sandwich.

*If you can't find already ground chipotle peppers, buy dried ones and grind them in a spice/coffee grinder or a high-powered blender such as a vita-mix. Or, you may substitute canned chipotle peppers to taste.