
Cranberry & Guava Relish

Yield: 10 servings

Ingredients

3 lb cranberries (whole, fresh or frozen)
1 1/4 cup guava concentrate (frozen)
3 3/4 cup granulated sugar
2 cup water
1 cinnamon stick

Prep Time: 0 minutes Cooking Time: 45 min

Instructions

In a medium pot over medium heat, combine the cranberries, guava concentrate, sugar, water and cinnamon stick. Cook until slightly thickened, about 45 minutes.

Remove from heat and let cool. Then place in an airtight container and refrigerate until ready to serve. Keeps for 2 weeks (if it lasts that long!)

Cranberry relish is a staple for Thanksgiving — this recipe adds a local twist and is sure to become a family favorite!

Recipe brought to you by:

Chef Elden Rodrigues