

## **Cranberry Conserve**

This is an old German recipe. Great with your Thanksgiving Dinner. I like it better then the canned cranberry sauce.

4 cups fresh or frozen cranberries, halved

1 Tb. grated orange peel

2 oranges, peeled, sliced and quartered

1 cup raisins

1-1/4 cup water

1 cup chopped pecans

2-1/2 cups sugar



In a large saucepan, combine cranberries, orange peel, oranges, raisins and water.

Cover and simmer over medium heat until cranberries are soft.

Add pecans and sugar; stir well.

Simmer, uncovered, 10 - 15 minutes, stirring often.

Cool.

Spoon into covered containers.

Refrigerate.

Serve as a relish with poultry or pork, or spread on biscuits or rolls.

Yield: 3 pints.