



## **Fresh Chilean Blueberry and Cranberry Relish**

### INGREDIENTS

1 cup fresh blueberries  
1 cup fresh orange juice  
8 oz. fresh cranberries  
1 Tbsp. orange zest  
3/4 cup sugar  
1 tsp. vanilla

### INSTRUCTIONS

Combine all ingredients in a medium saucepan over medium heat. Cook until the sugar dissolves and the berries soften, about 15 minutes. Remove from heat, cover and chill. Best made in advance to let flavors blend.

Serving suggestions: Include as a side dish on traditional holiday dinner plates. Pour over turkey, pork or ham. Add to a turkey and cream cheese sandwich to freshen up leftovers. Top vanilla ice cream, sorbet, or frozen yogurt.

SERVES 12 (1/4-cup servings)

### NUTRIENTS PER SERVING

76 calories, 0 fat, 0 saturated fat, 0 cholesterol, 0 sodium, 0 dietary fiber, 0 protein

*Recipe from the Chilean Fresh Fruit Association*



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