

Lisa Morrison's Cranbeer-y Relish

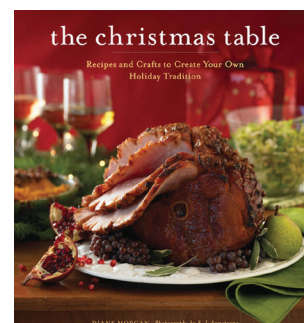
Once a year I teach a six-week food writing course in Portland, Oregon where I live. I was teaching the course while writing this book and Lisa Morrison was one of my talented students. When she heard about the book she offered to give me her favorite recipe for cranberry relish which included using a twelve-ounce bottle of framboise Lambic, a Belgian framboise beer. Needless to say I was skeptical, but Lisa writes extensively about beer for many publications and is known as the beer goddess. It was worth a try. The recipe worked perfectly and it is terrific. An obvious side dish to serve with turkey or goose, it also pairs deliciously with the Salt and garlic Crusted Prime Rib of Beef on page XX



Recipe picture

Ingredients:

1 (12 ounce) bottle Lindemans's Framboise Lambic beer
1 (12 ounce) package fresh or frozen cranberries
1/4 cup finely diced crystallized ginger (see Cook's Note)
1/4 cup sugar



From: The Christmas Table
Recipes and Crafts to Create Your Own
Holiday Tradition
By Diane Morgan

In a deep 4-quart saucepan over medium-high heat, bring the beer to a boil. Add the cranberries, ginger, and sugar. Adjust the heat so the mixture simmers and stir to dissolve the sugar. Cook, stirring occasionally, until the cranberries begin to pop open, about 10 minutes. Remove from the heat and cool to room temperature. Refrigerate in a covered jar or container until ready to serve. (The cranberry relish can be made up to 10 days in advance.)

Makes 2 1/4 cups