



Cranberry-Apricot Relish

Prep: 10 minutes plus chilling

Cook: 15 minutes • Makes: about 2½ cups

- ¾ cup apricot juice drink
- ¾ cup granulated sugar
- ⅓ cup thinly sliced dried apricots
- ½ teaspoon McCormick® ground cinnamon
- ¼ teaspoon McCormick® ground allspice
- 1 bag (12 ounces) fresh cranberries (3 cups)
- 2 tablespoons brandy

1. In small saucepot, combine apricot juice, sugar, apricots, cinnamon and allspice. Heat to boiling over medium-high heat, stirring occasionally. Stir in cranberries; return to boiling. Reduce heat to medium-low; cook 12 to 14 minutes or until most cranberries burst, stirring occasionally.

2. Remove saucepot from heat; stir in brandy. Allow relish to cool slightly before spooning into serving bowl; cover and refrigerate at least 3 hours or up to 4 days.

*Approximate nutritional values per serving:
93 Calories, 0g Fat (0g Saturated), 0mg Cholesterol,
0mg Sodium, 24g Carbohydrates, 2g Fiber, 0g Protein*