

## Cranberry Orange Walnut Relish

By Katie Goodman

➔ I love homemade cranberry sauce, but no matter how much I (and everyone else at the table) like it, there always seem to be leftovers. Here I'll provide you with a delicious recipe for homemade Cranberry Orange Walnut Relish that you can use on your Thanksgiving turkey, and a simple way to use the leftovers to make delicious tarts.



### Cranberry Orange Walnut Relish

#### Ingredients

- ¾ cup orange juice
- ½ cup sugar
- 4 Tbsp maple syrup
- ¼ tsp cinnamon
- ¼ tsp nutmeg
- 2 tsp orange zest
- ½ tsp vanilla extract
- ⅛ tsp salt
- 12 oz fresh cranberries
- ⅓ cup golden raisins
- ⅔ cup walnut pieces

#### Directions

**Step 1:** Combine orange juice, sugar, maple syrup, cinnamon, nutmeg, orange zest, vanilla, and salt in a medium saucepan. Cook over medium heat, stirring frequently, until the sugar has dissolved. Stir in the cranberries and golden raisins.

**Step 2:** Bring mixture to a boil, reduce heat to a simmer, and cook for 3–5 minutes — or until the cranberries pop. Remove from heat and stir in the walnut pieces. Cover and chill 2 hours before serving with turkey.

Leftovers will last up to 2 days refrigerated in a sealed container.

### Bite-Sized Cranberry Orange Walnut Tarts

These Bite-Sized Cranberry Orange Walnut Tarts are a simple way to use up any leftover cranberry relish from your Thanksgiving feast. They make fun little bites that you can pop in your mouth if you need just a little something sweet, or you can serve them as appetizers before your meal.

#### Ingredients

Makes 24 bite-sized tarts

Half of a recipe of Cranberry Orange Walnut Relish  
One recipe All Butter Pie Crust (Pâte Brisée)

see following page

#### Directions

**Step 1:** Prepare pie crust according to recipe instructions. Roll into an ⅛"-thick round. Using a round cookie cutter or the rim of a glass, cut two dozen 3"–3½" circles.

**Step 2:** Spray a mini muffin pan with nonstick cooking spray. You will need twenty four total muffin cups. Place each round in a muffin cup, pressing lightly to form to the shape of the cup.

**Step 3:** Place a heaping tablespoon of the cranberry orange walnut relish in each dough-lined cup. Bake at 375 degrees F for 15–20 minutes, or until the dough is lightly golden and the filling is hot. If desired, brush the edges of the crust with melted butter.

Serve warm.

## All Butter Pie Crust

By Katie Goodman

Slightly adapted from *Simply Recipes*

➡ I have had so many failures with pie crust — too sticky, too dry, full of cracks — that for a while I just resigned myself to buying either frozen crusts or those ones you roll out and shape yourself. But that's really not my style. I love homemade, not store-bought. When I found this recipe from *Simply Recipes*, it seemed so easy and straightforward that I thought it was worth another go. With such great results on my first try, I felt the confidence I needed to never look back at those store-bought crusts again.



**Note:** If you're trying to save time on Thanksgiving, you can make the recipe up to Step 5 and store it in the refrigerator until you're ready to make the pie. Just let it sit out on the counter for about 10 minutes before you roll it out.

### Ingredients

- 1¼ cups all-purpose flour
- 8 Tbsp (1 stick) butter, cold
- ½ tsp salt
- 1½ tsp sugar
- 2–4 Tbsp ice water

### Directions

**Step 1:** Cube the butter into ½" pieces. Place them on a freezer-safe plate or cutting board and freeze until very firm, approximately 30 minutes.

**Step 2:** Sift together the flour, salt, and sugar. Add the flour mixture to a food processor along with the butter. Pulse the ingredients until the butter is cut into coarse crumbs.

**Step 3:** Turn the contents of the food processor out into a bowl. Using a fork, stir in the ice cold water 1 tablespoon at a time until the mixture becomes a crumbly dough and forms together.

**Step 4:** On an un-floured surface, turn the dough out and shape it into a circle, approximately 6" in diameter, kneading as little as possible (pockets of butter are what keep the crust flaky and tender).

**Step 5:** Dust both sides of the circle with a bit of flour and wrap in plastic wrap. Freeze for 30 minutes or refrigerate for an hour.

**Step 6:** Remove the dough from the refrigerator or freezer. Set it aside while you dust the work surface and rolling pin with flour. Unwrap the dough and roll with a rolling pin until the dough has formed a circle about 12" in diameter and ⅛" thick.

Prepare the dough according to your desired pie or tart recipe.