

RECIPES FROM TRIXIE MATKOWSKI AND HER
FRIENDS AND RELATIVES

ELLEN'S CRANBERRY RELISH

*This recipe is from Ellen Connolly Breen, a friend of mine,
who lives on the sunny shores of Florida.*

*She tells me that she's had this relish at Christmas since she was young, and it came to
her by way of her dad's best friend, a police lieutenant in Yonkers, NY.*

It goes great with any kind of meat!

INGREDIENTS

1-1/2 cups of finely chopped walnuts

3 cups of medium chopped fresh pears

1 and 1/2 cups of raisins

3 bags (12 oz. each) of fresh cranberries

DIRECTIONS

Into a large pot put 4 - 5 cups of water

Add 4- 5 cups of sugar

Boil for 5 minutes until the sugar dissolves

Add cranberries keep heat high enough for the berries to
start popping

Turn down the heat keep stirring

Add nuts, pears and raisins

I let it simmer for hours on the stove at a low heat--- so that
it thickens

Put in jars. Refrigerate.