

Relishes and Sauces

Wild Crancitrus Sauce



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2 large navel oranges
1-12oz bag of cranberries (3 1/2 cups)
2 tbsp. [WD Crancitrus Vinegar](#)
3/4 cup honey

With a vegetable peeler remove three 3” strips of zest from 1 orange. Add **WD Vinegar** to saucepan of boiling water. Blanch zest 1 minute, then drain in colander. Chop zest finely and transfer to large bowl. Cut away peel and pith from oranges with a sharp knife and discard. Quarter oranges. In a food processor pulse oranges and cranberries until chopped coarse and add to zest. Stir in honey.

Spicy Corn and Cherry Pepper Relish



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4

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1 12 oz. can water-packed corn, drained
4 pickled cherry peppers, seeded and diced
2 scallions, chopped
Whites of 2 hard-boiled eggs, diced
1/4 cup [WD Black Heat Balsamic Vinegar](#)
2 tbsp. [WD Chili Grapeseed Oil](#)

Combine corn, peppers, scallions and chopped egg whites in a small mixing bowl. Separately whisk together **WD Vinegar** and **WD Oil** and pour over relish. Marinate for 1 hour before serving. Garnish with fresh herbs and fresh peppers.

Lemon Cucumber Salsa



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Lemon Salsa is spectacular on grilled fish or poultry. It can also be used as an alternative to regular salsa (with nachos) or as a cocktail sauce.

1 cucumber peeled, seeded, and finely diced
1/2 cup chopped cilantro
1/2 cup chopped green onion
1 tomato seeded and finely diced
2 lemons peeled, sectioned and chopped
1 jalapeno, minced
1 tsp. soy sauce
2 tbsp. [WD Lemon Grapeseed Oil](#)

Blend all ingredients together and Serve!

Harrisa



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2 oz. dried chilies, split and seeded
4 large cloves garlic, chopped
1 tsp. salt
2 tbsp. caraway seeds
1 1/2 tbsp. [WD Roasted Garlic EV Olive Oil](#)

Cover the dried chilies with warm water and let soak for 4 minutes. Drain chilies, then chop them very finely and pound them into a mortar. Add garlic and salt, and continue to pound until reduced to a pulp. Add caraway seeds and pound again. When thoroughly blended, pack sauce into a tiny jar and cover the surface with **WD Oil**. Seal tightly and store in the refrigerator.