Cranberry Orange Relish

3 cups fresh cranberries - 1 12 ounce bag 1 cup sugar zest and juice of 1 lemon zest of 1 orange 3/4 cup fresh orange juice 1/4 cup crystallized ginger, finely chopped.

In the bowl of a food processor, pulse 2 cups of the cranberries until chopped. In a saucepan over medium heat, combine sugar, lemon and orange zests, orange juice and ginger. Bring to a simmer; cook for 10 minutes. Add the chopped cranberries; cook, stirring until thickened, about 15 minutes. Remove from the heat. Stir in the remaining cranberries and lemon juice. Transfer to a medium bowl to cool, about 20 minutes. Cover; refrigerate.