**Pecan-Cranberry Relish**

**Chef Vivian Howard’s recipe out of the November 2017 Better Homes & Garden magazine**

**In a 10-inch skillet, melt 2 Tbsp. butter.**

**Add 1 cup chopped pecans, cook 3-4 minutes, stirring often to prevent burning.**

**Add 2/3 cup dried cranberries, 2/3 cup cup sliced leeks, ¼ tsp. salt, and 1/8 tsp. black pepper.**

**Cook and stir for 2 minutes.**

**Cover. Keep warm. Makes about 2 cups.**

**Angie’s note: Do not overcook this, just cook and stir 2 minutes max.**

**This doesn’t make a ton, keep that in mind.**

**Also, this is not a typical saucy relish.**