



Sweet and Savory Grape & Blueberry Preserves

2 cups seedless red grapes
1 ½ cups blueberries,
1/3 cup sugar
1 tablespoon finely chopped ginger
1 teaspoon finely chopped fresh rosemary (Optional)
2 tablespoons red-wine vinegar
salt and ground pepper

Directions:

1. In a sauce pan combine grapes, blueberries, sugar, ginger, rosemary, and vinegar. Bring to a boil; reduce heat, and simmer gently until grapes begin to break down, 15 to 20 minutes. Mixture should resemble a course jam, feel free to mash with a fork if you would prefer a less chunky relish.
2. Season with salt and pepper to taste. Allow mixture to cool completely before using or storing.

Spread relish over goat cheese or cream cheese and serve with crackers for a creative party appetizer, spoon over roasted chicken or pork, as a spread on turkey sandwiches, or stir into yogurt or cottage cheese.