Chestnut Hill Cranberry Kumquat Relish

1 cup honey
1 tbsp minced ginger
12 oz cranberries
2 (4-inch) cinnamon sticks
1 cup chopped kumquats*
1 tbsp lemon juice

• In a saucepan, heat honey, cinnamon sticks, and ginger to boiling. Add chopped kumquats and simmer until just soft.

• With a slotted spoon, remove the kumquats and cinnamon sticks. Discard the cinnamon sticks.

• Add the cranberries to the honey mixture in saucepan and cook until the cranberries burst. Remove from heat, stir in lemon juice, and allow to cool. Stir the kumquats back into the cranberry mixture.

* If kumquats are not available at your supermarket, you can substitute thin strips of orange peel.