

## **Mama Stamberg's Cranberry Relish**

Susan Stamberg of NPR discovered that this actually came from the NY Times

### **INGREDIENTS:**

2 C whole raw cranberries, washed  
1 small onion  
3/4 C sour cream  
1/2 C sugar  
2 TBS horseradish from a jar ("red is a bit milder than white")

### **DIRECTIONS:**

Grind raw berries and onion together. ("I use an old-fashioned meat grinder," says Stamberg. "I'm sure there's a setting on the food processor that will give you a chunky grind -- *not* a puree.")

Add everything else and mix.

Put in a plastic container and freeze.

Early Thanksgiving morning, move it from freezer to refrigerator compartment to thaw. ("It should still have some little icy slivers left.")

The relish will be thick, creamy, and shocking pink. ("OK, Pepto Bismol pink. It has a tangy taste that cuts through and perks up the turkey and gravy. It's also good on next-day turkey sandwiches, and with roast beef.")

Makes 1-1/2 pts