

Outrageously Good Cranberry Salad/Sauce

- 1 bag whole cranberries (washed)
- 1 medium orange with peel (wash, remove seeds, and cut into ½ inch pieces)
- 2 small apples with skin (wash, remove seeds, and cut into ½ inch pieces)
- 1 small can crushed pineapple (drained)
- ¾ cup sugar
- 1 cup pecans

In a food processor grind the cranberries and orange. Put into a large bowl. Then grind the apples and pecans. Add to cranberry mixture. Stir in sugar and pineapple. Chill for 24 hours before serving.

Serve with your choice of meat and vegetables. I use this mostly during the Holidays with turkey or chicken.

Makes 6 to 8 cups.