

Mama Stamberg's Cranberry Relish

You could always make fresh cranberry relish at home to take out on the road. In fact, here's a favorite recipe among NPR listeners. It's a recipe handed down to NPR's Susan Stamberg from her mother-in-law. It's Pepto Bismol pink, and has a tangy taste that cuts through and perks up the turkey and gravy.

2 cups whole raw cranberries, washed
1 small onion
3/4 cup sour cream
1/2 cup sugar
2 tablespoons horseradish from a jar

Grind the raw berries and onion together in a food processor or if you have one, a meat grinder, which Susan Stamberg uses. Add everything else and mix. Put it in a plastic container and freeze.