PAUL'S FAMOUS CRANBERRY SAUCE

INGREDIENTS

1 bag fresh cranberries, roughly chopped
½ cup Splenda -or- granulated sugar
4 Tbs. jarred prepared horseradish
1 pint (2 cups) sour cream; optional cut sour cream in half

This is delicious spooned directly over turkey or beef and makes an excellent sandwich spread.

DIRECTIONS

Coarsely grind the raw cranberries using your preferred method: a meat grinder (Paul's traditional method), food processor, or blender. The key is to maintain a chunky texture—never smooth! Transfer the chopped cranberries to a mixing bowl. Add the sour cream, sugar, and prepared horseradish, stirring until thoroughly combined. Refrigerate until ready to serve.

Make Ahead: Prepare in advance and freeze in a plastic container. One day before serving, transfer the container from the freezer to the refrigerator to thaw completely. Give the sauce a good stir before serving.