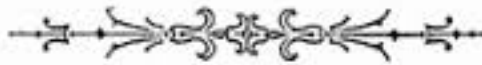


Cranberry Pomegranate Relish

This is just SO good!! I make it every Thanksgiving and Christmas. It's a wonderful substitute for canned cranberry sauce.

- 1 pkg. (12 oz.) fresh cranberries
- 1 Pomegranate, seeded
- 2 small or one large can Mandarin Oranges
- 1/8 c. Tequila
- Juice and zest of one orange
- Juice and zest of one lime
- 1 to 3 T. Xylitol, honey or raw sugar (to taste)

In saucepan, combine orange and lime zest and juice, cranberries, honey, Tequila and boil 8 minutes, uncovered. Remove from heat and cool to room temperature. Then add Mandarins and seeds from the Pomegranate.



By the time Wesley was six, his medical charts read like the first eighteen chapters of a first-aid manual. He got his foot caught in a shopping cart and had to be torched out of it, ate a plastic banana, and bit a rectal thermometer in half...He broke his arm while watching TV, was bitten by a hostile turtle, forced a golf tee in his ear and made a bet he could swan dive into two and a half feet of water - and lost.

- Erma Bombeck -