

Narsai's Cranberry Pomegranate Salsa

1 pkg cranberries (about 4 cups), picked and rinsed
1 apple, cored and coarsely cut
1 orange, peeled, quartered and seeded (Narsai says unpeeled)
1-2 red or green jalapenos, seeded and de-veined
1 onion, finely chopped
1 medium pomegranate, seeded
1/2 bunch cilantro, chopped (Gretchen leaves this out)
1/2 cup sugar (Gretchen adds this)

Place the cranberries, apple, orange, and jalapenos in a food processor and pulse repeatedly until finely chopped. Scrape into a bowl and stir in the onion, pomegranate seeds, and cilantro.

Note: The easiest way to seed a pomegranate (and the least messy) is to cut through the skin in a circle surrounding the fruit. Fill a large bowl with cool water. Then, holding pomegranate under water, break it open and rub off the seeds. Pour into a colander to get rid of the water.

*This recipe is from San Francisco food critic Narsai David.

Sinful Mashed Potatoes

10-12 red skin potatoes peeled/quartered cooked in salt water until soft
drain

Smash with beaters

Add: 1 tsp. Salt, 1 Sm. Carton Sour Cream, 1 pkg. Cream cheese, 1/2 stick butter

These potatoes can be made several days ahead and then heated in the microwave. Or they can be frozen.

Sage Stuffing

Cube and dry 1 1/2 loaves sourdough bread

1 white onion

2 cloves garlic

salt (1 tsp.)

pepper (1 tsp.)

small bunch celery

1 to 2 eggs

1 stick butter

Combine all ingredients. Slowly pour boiling water until stuffing is right consistency. Put in buttered casserole dish at 350 for 45 mins to 1 hour until top is crispy.