**From the Kitchen of Barbara Tozzi**

**Cranberry Relish**

 2 cups washed raw cranberries

1 skinned and cored Granny Smith apple

1 large, whole (peel on) seedless orange cut into sections

1 cup pecans

 1 to 1 1/2 cup Spend

Put cranberries, apple, orange, pecans through medium blade on a food grinder, Add Splenda to taste. remember it is sweeter then sugar.  Will keep for a least one week.

**Stuffing Balls**.

 5 Tablespoon Butter

1 cup chopped onions

1/2 cup chopped celery

frozen red and green pepper stripes cut into cubes

6 cups dry bread cubes- I used ones from Giant

2 cups chicken broth

2 eggs slightly beaten

4  tablespoons fresh flat parsley

4 teaspoon fresh sage

2 teaspoon poultry seasoning

1 teaspoon  fresh grated nutmeg

seasoned salt and fresh ground pepper  to taste

Melt butter( you may need more)  add onions,celery and pepper, cook until soft and done but brown.

Beat eggs, add chicken broth and spices .Mix well and then add vegetables.  Add this mixture to bread

Mix and let set for 1/2 hour. the taste for salt pepper etc.  I added more spices at this point.

Preheat oven to 325.  Spray pan.

Use 1/2 cup to measure dressing. shape into balls over sink so extra wet will come out.Put balls on pan and bake about 30 minutes- check and see how brown you want dressing.

I made it on Monday and heated in low oven on Tuesday.