

Cooking Corner



A Recipe For Zing

(NAPSA)—Here's food for thought when you're in the throes of party planning. Add horseradish to the guest list. Horseradish is an exceptional companion to beef, chicken and seafood, with a special zing that few condiments can measure up to. Even better, in a 1-tablespoon serving of prepared horseradish, there are zero calories and zero fat. It's especially tasty in this sweet-tart relish recipe:



Horseradish can add a special zing to almost any dish.

Sweet Hot Cranberry Relish

- 1 12-oz. bag washed cranberries**
- 2 ripe pears, peeled and cut up**
- ½ cup plus 2 Tbsp. packed light brown sugar**
- 5 Tbsp. bottled horseradish**
- 2 Tbsp. red wine vinegar**
- Salt**
- Ground black pepper**

In a food processor, combine cranberries, pears and brown sugar. Pulse until ingredients are chopped coarsely but thoroughly. Transfer to bowl and stir in horseradish, vinegar, salt and ground pepper to taste. Makes 3 cups. Cover and chill thoroughly in the refrigerator. Serve with roasted meats.

For more recipes, visit www.horseradish.org.