

Invitational Cranberry Sauce

Original Recipe by: Michael Talaganis

Adjusted by: Dave Duricky

Serves 80-100

Ingredients:

5 cans jellied cranberry sauce

5 cans whole cranberry sauce

1 extra can of either (just in case)

1 package diced walnuts (~ 1.5 - 2c)

1 package diced pecans (~ 1.5 - 2c)

3 apples

2-3 oranges

*Will need one MASSIVE bowl or two LARGE bowls

All instructions are for one bowl. If using two, divide equally.

- Empty all cans of cranberry sauce into bowl (save the extra can until the end)
- Wash and core apples, dice into small $\frac{1}{4}$ " wedges, add to bowl
- Peel oranges, dice into small $\frac{1}{4}$ " wedges, add to bowl
- Add nuts to bowl (do not need to use ENTIRE package)
- Combine all ingredients until well mixed.
- Add extra can of cranberry sauce if needed to fill-out batch
- Refrigerate at least 30 minutes before serving.

Ingredients for smaller batch at home:

1 can jellied cranberry sauce

1 can whole cranberry sauce

1 extra can of either

$\frac{1}{2}$ c diced walnuts

$\frac{1}{2}$ c diced pecans

1 apple

1 orange