

## **Day After Dip with Drunken Cranberry Sauce**

### **Day After Dip**

1 recipe Drunken Cranberry Sauce (below)  
2 cups chopped cooked turkey (or chicken)  
½ cup finely chopped celery  
½ cup minced red onion  
½ cup mayonnaise  
1 TBSP fresh lemon juice  
2 tsp curry paste (secret ingredient...Patak's brand is found in the international aisle)  
3 TBSP chopped fresh parsley  
Salt and pepper to taste  
Crackers or pita bread for serving

Mix the turkey, celery, red onion, mayo, lemon juice, curry paste, parsley, salt, and pepper. Spread out on a serving plate, about 1 ½ inches from the edge of the plate. Spread the drunken cranberry sauce around the edge of the dip. Serve with crackers or pita bread.

### **Drunken Cranberry Sauce**

1 bag cranberries (12-16 oz. bag, found in the produce section)  
1 cup sugar  
Zest and juice of one orange  
1 small jar (8 oz.) red currant preserves  
¼ cup triple sec (or orange juice concentrate if you don't want it to be drunken!)  
¼ cup water  
1 cup toasted coarsely chopped walnuts

Place cranberries, sugar, zest, juice, and preserves into a saucepan and bring to a boil. Cook for about 15 minutes or until sugar dissolves and cranberries break down (explode!) and thicken slightly. Stir in the remaining ingredients. Cool and store.

Sauce can be frozen for up to one month, or refrigerated for up to two weeks.

Sauce can also be used with meat, on top of cheesecake, or as an appetizer.