



## **Big Mouth® 14 Cup Food Processor**

Holiday cooking brings lots of challenges for the cook, especially when time is at a premium. For chopping, mixing, slicing, shredding, and kneading, the Big Mouth® Food Processor consistently and efficiently performs. A unique bowl design ensures superior performance when processing both large and small quantities – so even small batches can be processed; no scraping needed.

Save prep time by using the extra-large feed tube that adjusts to fit most foods, such as potatoes and cheese. Jobs are quick and easy with a powerful 500-watt motor and a 14-cup bowl capacity.

Priced at \$59.99!

## **Cranberry Orange Relish**

- 12 oz. cranberries (fresh with stems removed, or frozen)
- 1 cup sugar
- 1 small navel orange, washed, cut into wedges
- 3 tablespoons Grand Marnier® liqueur or orange juice
- Dash of ground cloves

### Steps:

1. Using S-blade, place cranberries, sugar, orange, Grand Mariner® or orange juice, and cloves into the work bowl.
2. Process until cranberries are almost smooth, yet a bit chunky.
3. Cover and refrigerate overnight. This will thicken as it sits.