

Cranberry Crazy!

Keeping with the traditional nature of Thanksgiving, I'm sharing with you some of my all time favorite cranberry recipes along with several new ones. Cranberries are wonderful seasonal berries that are firm, plump, glossy and instantly put you in the holiday mood!

Cranberry Facts: Cranberries are also known as Bounce Berries as cranberries bounce when ripe. Cranberries are very high in Vitamin C, fiber, and antioxidants. Cranberries not only add flavor and color, but also good nutrition to your Thanksgiving menu.

Cranberry Care: Store unwashed berries in plastic bag until ready to use. Then, sort through to discard any shriveled or soft berries. Rinse and drain. Leave berries whole for sauces and some desert recipes or chop if you are going to use fresh cranberries in baked goods. Fresh cranberries can be stored in the refrigerator 2 months and frozen up to a year.

Cranberry Dishes: Enjoy cranberries in sauces, relish, chutneys, salads, breads, stuffing and side dishes, dessert bars, muffins, cakes, tarts, and scones - just to name a few. Dried cranberries can be substituted in almost any recipe that calls for raisins or dried cherries.

Orange Cranberry Sauce

- 2 Large Oranges
- Zest of the 2 Large Oranges
- ½ Cup Cup Water
- ½ Cup Fresh Orange Juice
- 1 Cup Granulated Sugar
- 2 Cups Fresh Cranberries (12 oz. bag)
- 2 Tablespoons Grand Marnier (optional)

Rinse the cranberries and discard any shriveled or mushy cranberries. Zest the peel from the two oranges. Squeeze the juice from one orange to produce the ½ cup of fresh orange juice. Peel, seed and cut up the remaining orange.

Pour the water and orange juice in saucepan with the sugar, stirring over medium high heat until the sugar dissolves. Add the berries, oranges, and zest. Reduce heat to medium and simmer until the sauce starts to thicken and the cranberries have burst, about 10 minutes. Stir in liqueur, if using, and allow mixture to cool. Chill in refrigerator, covered, until ready to serve.

VARIATIONS: You can make this sauce without the oranges and zest, or you can add a little lemon zest and a tablespoon of lemon juice with the orange juice and zest to make it tarter. You can substitute apples or pears for the oranges and apple cider for the juice. Use cinnamon as a spice in lieu of the zest. I have substituted Looza Passion Fruit Nectar for the water, eliminating the oranges and zest; after simmering and cooling, add Dole's new Pineapple Cosmic Fun Shapes and chopped fresh mango. Right before serving, sprinkle with chopped macadamia nuts for a tropical treat. You can add chopped, toasted hazelnuts, pecans, pistachios, almonds, etc. to any combination, but do so right before serving to retain the crunchiness of the nuts. You can substitute the water with an assortment of juices or cider or even a good red wine.

CranRaspberry Sauce

- 1 Cup CranRaspberry Juice*
- 1 Cup Granulated Sugar
- 2 Cups Fresh Cranberries (12 oz. bag)

- Zest of One Lemon
- 1 Cup Fresh or frozen Raspberries (or more to taste)

Bring first two ingredients to a boil over medium high heat until sugar dissolves. (*Merlot can be substituted for the Cranraspberry Juice.) Add cranberries and lemon zest and reduce heat to a simmer over medium heat until sauce starts to thicken and cranberries burst, about 10 minutes. When sauce has cooled, add fresh or frozen raspberries, cover, and chill until ready to serve. Can also top with chopped nuts of choice or additional lemon zest right before serving.

Cranberry Relish

- 1 Orange, quartered and seeded
- 1/2 Lemon, quartered and seeded
- 1 Apple, peeled, quartered and seeded
- 2 Cups fresh Cranberries (12 oz. bag), rinsed
- 1 Cup Sugar
- 1 Jar of All Fruit Spread (10 oz.) or Preserves (My favorites are raspberry or blackberry)

Put orange and lemon segments in food processor and pulse until coarsely chopped. Add apple and do the same. Dump into a glass bowl. Sprinkle sugar on top. Add cranberries to the food processor and pulse until coarsely chopped. Add to the fruit in the bowl. Mix. Stir in the All Fruit Spread or preserves. Treat yourself to the imported from France St. Dalfour 100% Fruit found near the honey at Jungle Jim's - exquisite - as are the hundreds of brands and choices in the jam/preserve/all fruit section and almost any preserve tastes great in this recipe. Chill until ready to serve. (You can substitute a delicious Bosc pear from Jungle Jim's for the apple or just add it to the mixture ---- delish!) This relish is much tarter than the cranberry sauce.

*****Remember cranberry sauce and relish go well with pork and ham as well as poultry.

CranRaspberry Tossed Thanksgivng Salad

Toss an assortment of fresh lettuce, adding baby spinach leaves or watercress to the mix if you desire.greens, can add fresh Spinach, with the CranRaspberry Vinaigrette listed below.

Add slices of red and green apples or pears to the side and sprinkle over the top with CranRaisins or dried cranberries. Top with crumbled Feta or Goat Cheese and chopped, toasted hazelnuts or pecans.

CranRaspberry Dressing

- 1/4 Cup Cranberry Juice - 100% Juice
- 1/4 Cup Seedless Raspberry Jam or Cranberry All Fruit
- 3 Tab. Raspberry Vinegar
- 1/4 Cup Canola Oil
- 1/2 Teas. Salt
- 1/8 Teas. Pepper

Combine in Jar and Shake.

Cranberry Nut Bread

- 2 Cups All-Purpose Flour
- ¾ Cup Granulated Sugar
- ½ Tsp. Salt
- 1 ½ Tsp. Baking Powder
- ½ Tsp. Baking Soda
- 1 Cup Fresh Cranberries, chopped (sometimes I add 1 ½ Cups)
- ½ Cup Pecans or Walnuts, chopped
- 1 Egg
- 2 Tab. Canola or vegetable oil
- ¾ Cup Freshly squeezed Orange Juice
- 1 Tab. Orange zest, minced

Preheat oven to 350 degrees. Grease a 9 x 5" loaf pan. Combine (whisk) the flour, sugar, salt, baking powder and baking soda. Add the cranberries and pecans and stir to coat with flour mixture. In a medium bowl, mix together the egg, oil, orange juice, and orange zest. Pour this egg mixture into the flour mixture and stir until just blended. Spoon the batter into the prepared pan. Bake for 50-60 minutes or until a toothpick inserted near the center comes out clean. Cool in pan for 10 minutes and then remove to a wire rack and cool completely.

Yankee Sausage, Apple, and Cranberry Stuffing

- 6 Cups Dried Bread Cubes, 1/4-1/2"*
- ½ Cup Dried Cranberries (or more to taste)
- ½ Cup Grand Marnier (optional)
- ½ Cup Butter
- ½ lb. Sage Seasoned Pork Sausage or fresh sausage of choice
- 1 Cup Onion, chopped
- ¾ Cup Celery, chopped, including leaves
- ½ Cup Golden Delicious Apple, peeled, cored, chopped
- 2 Tab. Fresh Sage leaves, chopped (2 teas. dried)
- 1 Tab. Fresh Thyme, chopped (1 teas. dried)
- ¼ Cup Fresh Parsley, chopped - fresh is best here
- Salt and Pepper to Taste
- ½ Cup White Wine, Stock or Apple Cider
- ½ - 1 ½ Cups Additional Stock or Low Sodium Broth**

++++ Simply DOUBLE this recipe to feed 12-16. This recipe feeds 6-8.

*I always use at least 2 different kinds of bread for texture and flavor. I used a wonderful European baked Peasant and Batard for the television segment. Have fun with this, but remember to use GOOD Bread --- taste and texture - it's the base for your stuffing: try sourdough, pane, batard, peasant, French, Italian, wheat and seedless rye. Cut or tear the bread into 1/4 - 1/2" pieces and dry. ! Tear or cut into 1/4 - 1/2" cubes and dry the bread to avoid soggy, mushy stuffing. You can dry bread cubes by spreading them out on a baking sheet and leaving them out uncovered overnight or a day or dry them in a low temperature oven at 225 degrees for 30-60 minutes. Put in large bowl.

Pour Grand Marnier over dried cranberries in small saucepan and bring to a boil. Then, remove from heat and set aside.

In large skillet over medium-high heat, brown sausage, stirring to break up clumps. Using a slotted spoon, remove cooked sausage to bowl with bread. Remove all but 2 tablespoons of fat from skillet and add butter. Over medium heat, once butter has melted, add the onion, celery, and dried herbs, if using. Cook, covered, until onion is tender, about 3-5 minutes, stirring occasionally. Remove from heat. (By covering the vegetables, you are "sweating" them to release their flavor without browning and evaporating tasty juices.)

Add the sautéed vegetables to the bread pieces and sausage in a large bowl. Add the apples, cranberries and fresh herbs if using and fresh parsley. Deglaze (i.e., quickly heating liquid in skillet, stirring to lift

particles of food from skillet.) skillet with 1/2 cup wine, stock or cider, and pour over bread and vegetables. Toss to coat. Season with salt and pepper. Add additional broth to achieve the correct moisture level.

**To stuff bird, this stuffing should just hold together when mound on a spoon. Stuff the bird loosely, leaving at least 1/2" space to allow expansion of stuffing during cooking. To the remaining stuffing or if you are not stuffing the bird just cooking as dressing, add 1/2 Cup to 2 cups of stock or broth 1/4 cup at a time until the dressing looks as moist as you'd like it. Place dressing in a buttered casserole dish and bake COVERED 30-45 minutes in a 350 degree oven. UNCOVER and cook an additional 10-15 minutes until golden brown. (I had an aunt once who buttered the inside of the foil covering the dressing for added flavor and crunchiness.)

Cranberry Caramel Bars

- 1 Cup Fresh Cranberries
- 2 Tab. Granulated Sugar
- 2 Cups All Purpose Flour
- 1/2 Tsp. Baking Soda
- 2 Cups Uncooked Regular Oats (not quick-cooking)
- 1/2 Cup Granulated Sugar
- 1/2 Cup Light Brown Sugar, packed
- 1 Cup Butter, melted
- 1 10 oz. Package Chopped Dates
- 3/4 Cup Chopped Pecans
- 12 oz. Jar of Caramel Sauce
- 1/3 Cup All-Purpose Flour

Stir the 2 tablespoons of sugar in a small bowl with the cranberries that have been rinsed and picked through to discard mushy or shriveled cranberries. Set aside.

Combine 2 cups of flour and the next four ingredients. Stir in melted butter until crumbly. Reserve 1 cup of the mixture. Set aside. Press remaining mixture into bottom of a lightly greased 13"x 9" baking dish or pan. (Line the pan with the new "release" aluminum foil, leaving a little overhang, and you can lift bars out to cut with no problem.)

Bake at 350 degrees for 15 minutes. Sprinkle with dates, pecans, and cranberries. Stir the caramel sauce and the 1/3 cup flour together and spoon over cranberries. Sprinkle with the reserved 1 cup flour mixture. Bake an additional 20 minutes or until lightly browned. Cool on a wire rack. Lift out of pan with foil overhand. Cut into bars - approximately 24.

Cranberry Date Bars

- 3 Cups Fresh Cranberries
- 1 8 oz. Package of Chopped Dates
- 1 1/2 Cups Water
- 3/4 Cup Granulated Sugar
- 2 Tsp. Lemon Peel, finely shredded
- 1 Tab. Lemon juice
- 1 Cup Light brown sugar, packed
- 1/2 Cup Butter, softened
- 1/4 Cup Shortening
- 1/2 Tsp. Salt
- 1/2 Tsp. Baking Soda
- 1/2 Tsp. Ground Cinnamon
- 1 1/2 Cups All Purpose Flour
- 1 1/4 Cups Quick-Cooking Oats (uncooked)

In a heavy saucepan, combine the cranberries, dates, water, granulated sugar, lemon peel, and lemon juice. Bring to a boil over high heat, stirring frequently. Reduce the heat and simmer 10-12 minutes or until the mixture is thickened, stirring occasionally. Cool slightly.

Preheat oven to 375 degrees. Grease a 13 x 9 x 2" pan. Line with aluminum foil (preferably the new release kind) leaving an overhang in which to lift up bars after baked and cooled to cut evenly. Set aside.

In a large mixing bowl, combine the brown sugar, butter and shortening. Beat with an electric mixer until the mixture is light and fluffy. Add the salt, baking soda, and cinnamon. Add the flour, about 1/2 cup at a time. Once the flour is incorporated into the mixture, stir in the oats until mixture is crumbly. Set 2 cups of the oat mixture aside for the topping. Press the remaining oat mixture evenly into the prepared pan.

Evenly spread the cranberry mixture on top of the oat mixture in the pan. Sprinkle with the reserved oat mixture. Bake in the 375 degree oven for 25-30 minutes or until the topping is lightly browned. Cool completely. Cut into bars.

Apple Cranberry Crisp

- 1 ½ Cups Quick Cooking Oats
- ½ Cup Brown Sugar, firmly packed
- 1/3 Cup All-Purpose Flour
- 1 Tsp. Ground Cinnamon (or less to taste)
- 1/3 Cup Butter, melted
- 1 - 16 oz. can Whole Berry Cranberry Sauce
- 2 Tab. Cornstarch
- 5 Granny Smith or Golden Delicious Apples,
- Peeled, cored and thinly sliced

Preheat oven to 375 degrees. In a medium bowl, mix together the oats, brown sugar, flour, and cinnamon. Stir in the melted butter to form a crumbly mixture. Set aside.

In a large saucepan, mix together the cranberry sauce and cornstarch. Bring to a boil and then remove from heat. Stir in the apples. Spread into an 8 x 8" glass baking dish. Crumble the oat mixture over the apples. Bake for 30-35 minutes or until the apples are tender. Serve warm with whipped cream, ice cream or just as it is.

Note: Please don't forget to stock up on all your Thanksgiving Essentials to cook that perfect Holiday dinner at the Margie Pots and Pans section in Jungle Jim's --- we have it all and the stuff to cook it with!!!!

Hope you enjoyed your journey down Cranberry Lane USA.....here's to cranberries adding color, goodness, and lots for flavor to your holiday menus!

*Still cranberry crazy after all these years,
Jungle Jim's Margie Potts*