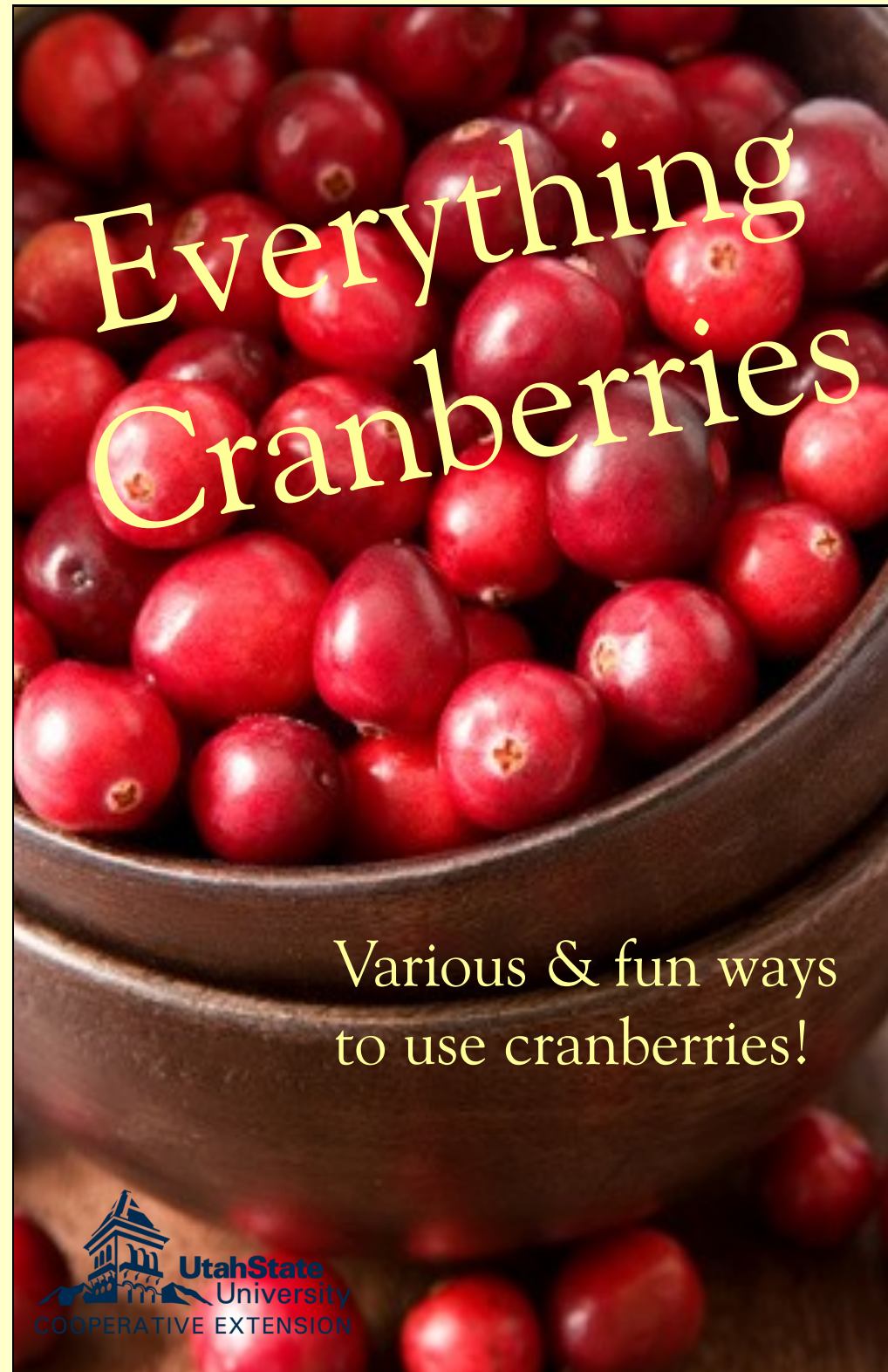




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Everything Cranberry

Appetizers

*Cranberry Bruschetta

1 (14-ounce) can whole berry cranberry sauce

¼ cup sugar

¼ cup red wine vinegar

½ red onion, thinly sliced into rings

2 garlic cloves, minced

2 tablespoons minced fresh basil

1 teaspoon oregano

1 8-ounce loaf French bread

Oil

- Combine all ingredients, except bread and oil, in a medium saucepan. Cook on medium heat, stirring occasionally, until onion is limp and sauce has thickened, about 30 minutes. Cool to room temperature.
- Cut bread diagonally into ¾-inch slices; brush both sides with oil. Broil each side for 1 to 2 minutes or until golden brown. Top each slice with cranberry mixture. Store bruschetta in refrigerator for up to 1 week.
- Makes 16 servings.

Recipe Source: <http://www.oceanspray.com>

*Cranberry-Cream Cheese Spread

(Serve as an appetizer with some crackers)

1 (8-ounce) package cream cheese, softened

⅔ cup sweetened dried cranberries

⅓ cup orange marmalade

½ cup chopped walnuts.

- Stir together above ingredients and chill 4 hours before serving.
- Serving suggestion: serve with sliced turkey on toasted ciabatta bread.

Recipe Source: Southern Living Magazine, December 2009, p. 192

Autumn Cranberry Pear Jam

3 cups crushed cored peeled pears

⅔ cup coarsely chopped dried cranberries

¼ cup unsweetened apple juice

¼ cup bottled lemon juice

5½ cups granulated sugar

1 teaspoon ground cinnamon

1 pouch (3 ounce) liquid pectin

- Prepare water bath canner, jars and lids.
- In a large, deep stainless steel saucepan, combine pears, cranberries, apple juice, lemon juice, sugar and cinnamon. Over high heat, stirring constantly, bring to a full rolling boil that cannot be stirred down. Stir in pectin. Boil hard, stirring constantly, for 1 minute. Remove from heat and skim off foam.
- Ladle hot jam into hot jars, leaving ¼ inch headspace. Remove air bubble and adjust headspace, if necessary, by adding hot jam. Wipe rim. Center lid on jar. Screw band down until resistance is met, then increase to fingertip-tight.
- Place jars in canner, ensuring they are completely covered with water. Bring to a boil and process for 15 minutes. Remove canner lid. Wait 5 minutes, then remove jars, cool and store.

Recipe Source: *Ball Complete Book of Home Preserving*, 2006, p. 45.

Cranberry Juice

Cranberries (fresh or frozen)

Water

Granulated sugar (optional)

- In a large deep stainless steel saucepan, combine an equal amount of cranberries and water. Bring to a boil over medium-high heat. Reduce heat and boil gently, stirring occasionally, until cranberries burst, about 5 minutes.
- Transfer to a dampened jelly bag or a strainer lined with several layers of dampened cheesecloth set over a deep bowl. Let drip, undisturbed, for a least 2 hours.
- Meanwhile prepare water bath canner, jars and lids.
- In a clean large stainless steel saucepan, combine cranberry juice with sugar to taste, if desired. Heat to 190°F over medium-high heat. Do not boil. Keep juice at 190°F for 5 minutes, adjusting heat as needed.
- Ladle hot juice into hot jars, leaving ¼ inch headspace. Wipe rim. Center lid on jar. Screw band down until resistance is met, then increase to fingertip-tight.
- Place jars in canner, ensuring they are completely covered with water. Bring to a boil and process both pint and quart for 25 minutes. Remove canner lid. Wait 5 minutes, then remove jars, cool and store.

*Select firm, deep red berries of ideal eating quality. Avoid cranberries that are soft or bruised.

Recipe Source: *Ball Complete Book of Home Preserving*, 2006, p. 191.

*Cranberry, Crab Meat and Cream Cheese Appetizers

½ cup whole berry cranberry sauce

⅓ cup cream cheese, softened

¼ cup minced crab meat

2 tablespoons green onion, white and green parts, sliced

15 individual mini-phylo shells, thawed

- Preheat oven to 375°F. Place cranberry sauce in a small mixing bowl; beat with a fork or wire whisk until smooth.
- Combine cream cheese, crab meat and green onion in a small mixing bowl. Fill each shell with about 1 teaspoon of the cream cheese mixture. Top with ½ teaspoon cranberry sauce.
- Bake for 10 minutes or until heated through.
- Makes 15 individual servings.

Recipe Source: <http://www.oceanspray.com>

Sauces

Clementine-Cranberry Salsa

4 clementines, peeled and sectioned

½ cup fresh cranberries, coarsely chopped

⅓ cup finely chopped red onion

1 tablespoon sugar

1 tablespoon fresh lime juice

1 tablespoon olive oil

¼ teaspoon salt

1 jalapeno pepper, seeded and finely chopped

- Cut clementine sections in half. Combine all ingredients; cover and let stand 1 hour.
- Substitutions:
 - thawed frozen cranberries for fresh cranberries
 - 2 navel oranges for clementines.
- Makes about 2 ¼ cups.
- Serving suggestion: serve with turkey fajitas, grilled chicken or pork

Recipe Source: *Southern Living Magazine*, December 2009, p. 188



*Maple-Cranberry Compote

2 cups fresh or frozen cranberries, rinsed
 ½ cup pure maple syrup (Grade B if possible)
 ¼ cup (packed) dark brown sugar
 ¼ cup cranberry juice cocktail
 ½ teaspoon finely grated lemon peel

- Combine all ingredients in a heavy medium saucepan and bring to boil over medium-high heat, stirring until sugar dissolves. Reduce heat to low and simmer until most berries pop and juices thicken slightly, 4 to 5 minutes. Transfer to a small bowl.
- Chill until cold, about 2 hours.
- Can be made 3 days ahead. Cover and keep chilled.

Recipe Source: Bon Appétit Magazine, October 2010, p. 108.

Cranberry-Apple Chutney

1¼ cups sugar	¼ cup cider vinegar
½ cup water	1 teaspoon ground cinnamon
1 package (12 oz) fresh or frozen cranberries	¼ teaspoon salt
2 large tart apples, peeled and finely chopped	⅛tsp ground allspice
1 medium onion, chopped	⅛tsp ground cloves
½ cup packed brown sugar	½ cup golden raisins
	½ cup chopped walnuts, toasted

- In a large saucepan over medium heat, bring sugar and water to a boil. Reduce heat; simmer, uncovered, for 3 minutes. Carefully stir in the cranberries, apples, onions, raisins, brown sugar, vinegar, cinnamon, salt, allspice and cloves. Return to a boil. Reduce heat; simmer uncovered for 20-25 minutes or until desired thickness, stirring occasionally. Just before serving, stir in walnuts. Serve warm or cold.
- Makes about 4 cups

Recipe source: Taste of Home Magazine, October/November 2010, p. 85

Cranberry Mustard

Makes about 7 (4-oz) jars
 1 cup red wine vinegar
 ⅔ cup yellow mustard seeds
 1 cup water
 1 Tbsp Worcestershire sauce
 2¾ cups fresh or frozen cranberries (about 2 12-oz bags)
 ¾ cup sugar
 ¼ cup dry mustard
 2½ tsp ground allspice
 7 (4-oz) glass preserving jars with lids and bands

- Bring vinegar to a boil in a medium saucepan. Remove from heat and add mustard seeds. Cover and let stand at room temperature until seeds have absorbed most of the moisture, about 1-1/2 hours.
- Prepare boiling water canner. Heat jars and lids in simmering water until ready for use. Do not boil. Set bands aside.
- Combine mustard seeds and liquid, water and Worcestershire sauce in a food processor or blender. Process until slightly grainy. Add cranberries and blend until chopped.
- Bring cranberry mixture to a boil in a medium saucepan, stirring constantly. Reduce heat and simmer for 5 minutes, stirring frequently. Whisk in sugar, dry mustard and allspice. Continue to simmer, stirring frequently, until volume is reduced by a third, about 15 minutes.
- Ladle hot mustard into hot jars leaving ¼ inch headspace. Remove air bubbles. Wipe rim. Center hot lid on jar. Apply band and adjust until fit is fingertip tight.
- Process in a boiling water canner for 15 minutes, adjusting for altitude. Remove jars and cool. Check lids for seal after 24 hours. Lid should not flex up and down when center is pressed.

Recipe Source: <http://www.freshpreserving.com>

Side Dishes

*Cranberry Pecan Stuffing

1 cup orange juice	½ cup dried cranberries
½ pound bulk pork sausage	¼ cup butter, cubed
3 celery ribs, chopped	1 large onion, chopped
1 teaspoon poultry seasoning	6 cups seasoned stuffing
cubes	
1 medium tart apple, peeled and finely chopped	¼ tsp salt
½ cup chopped pecans	⅛ tsp pepper
	¾ to 1 cup chicken broth

- In a small saucepan, bring orange juice and cranberries to a boil. Remove from the heat; let stand 5 minutes. Meanwhile in a large skillet, cook sausage until no longer pink; drain. Transfer to a large bowl. In the same skillet, melt butter. Add celery and onion; sauté until tender. Stir in poultry seasoning. Add to sausage. Stir in the stuffing cubes, orange juice mixture, apple, pecans, salt, pepper, and enough broth to reach desired moistness. Transfer to a greased 9"x13" baking dish.
- Cover and bake at 325°F for 30 minutes. Uncover; bake 10-15 minutes longer or until lightly browned.
- Yield: 13 servings (¾ cup each)
- Note: This recipe makes enough stuffing to stuff a 14-lb turkey. Bake until a meat thermometer reads 180°F for turkey and 165° F for stuffing.

Recipe Source: Taste of Home Magazine, October/November 2010, p. 85

*Cranberry Pudding

1⅓ cup flour
½ cup mild molasses
2 cups whole cranberries
¼ cup chopped nuts
2 teaspoons baking soda
⅓ cup hot water

- Combine flour, molasses, cranberries and nuts in a bowl.
- Add soda to the hot water and pour into bowl. Mix lightly.
- Pour into greased 1 quart mold. Cover tightly with foil. Steam over boiling water 1½ hours. Serve warm with Vanilla Sauce. Serves six.
- Double recipe for a larger mold. Add an hour of steaming.

Vanilla Sauce

1 cup sugar
2 teaspoons flour
½ cup butter or margarine
½ cup light cream

Combine all the ingredients in saucepan. Bring to boil over low heat. Cook 2 to 3 minutes. Add ¼ teaspoon vanilla. Serve hot.

Recipe Source: *Farm Journal's Country Cookbook*, 1959, p. 362.

- Beat whipping cream and vanilla in a small mixing bowl until stiff peaks form. Stir in cranberry mixture until blended; fold gently into whipped cream. Pour into crust. Chill until set, at least 5 hours. For a cool treat on a hot day, try freezing the Cranberry Mallow Pie until firm.
- To serve, garnish slices with additional sweetened whipped cream, if desired.
- Makes 6 servings.

Recipe Source: <http://www.oceanspray.com>



*Sugared Cranberries

- 2 cups sugar
- 2 cups water
- 2 cups fresh cranberries
- ¾ cup superfine sugar

- Combine sugar and water in a small pan over low heat, stirring mixture until sugar dissolves. Bring to a simmer; remove from heat. (Do not boil or the cranberries may pop when added.) stir in cranberries; pour mixture into a bowl. Cover and refrigerate 8 hours or overnight.
- Drain cranberries in a colander over a bowl, reserving steeping liquid, if desired. Place superfine sugar in a shallow dish. Add the cranberries, rolling to coat with sugar. Spread sugared cranberries in a single layer on a baking sheet; let stand at room temperature 1 hour or until dry.
- Note: The steeping liquid clings to the berries and helps the sugar adhere. Store in an airtight container in a cool place for up to a week.

Recipe Source: *Cooking Light*, December 2003.

Cranberry Chicken Salad

- 1 bag (8 ounce) field greens
- 2 chicken breasts, roasted & cooled
- 2 tablespoons finely chopped red onion
- 1 cup dried cranberries
- 1 cup roasted or honey roasted almond slices
- ½ cup prepared light or regular raspberry vinaigrette

- In large bowl, toss all ingredients except vinaigrette. Pour vinaigrette over salad; toss to coat.
- Yield: 4 (2-cup) servings.

Recipe Source: <http://www.oceanspray.com>

*Cranberry Salad

- 1 (6-oz) package black cherry Jell-o
- 2 cups boiling water
- 2 cups sugar

- Dissolve Jell-o in boiling water. Let set until like thick jelly.
- Add:
 - 2 cups apples (not peeled), chopped fine
 - 2 cups cranberries (1 pound)
 - 2 cups celery (optional)
 - 1 can crushed pineapple, drained
 - 1 cup nuts
 - 1 orange, peeled and segmented

- Let set overnight in refrigerator.

Recipe Source: Delilah Darrington

Main Dishes

Chicken Tenderloins with Cranberry Mustard Sauce

1 pound chicken tenderloins

Flour

Salt and pepper

2 tablespoons butter

2 tablespoons oil

$\frac{2}{3}$ cup dry white wine

$\frac{2}{3}$ cup chicken broth

3 tablespoons country-style Dijon mustard

1½ teaspoons cornstarch

1½ tablespoons water

$\frac{1}{2}$ cup dried cranberries

$\frac{1}{4}$ cup sliced green onions, green part only

- Lightly toss chicken pieces with flour; shake off excess. Sprinkle lightly with salt and pepper.
- Heat 1 tablespoon of butter and oil in a large skillet. Add half of the chicken; cook about 2 minutes, turning once until chicken is golden brown on each side and cooked through. Add more butter and oil if needed. Remove to a platter; keep warm. Repeat with remaining chicken.
- Add wine, chicken broth and mustard to skillet, scraping up browned bits. Combine cornstarch and water in a small bowl. Stir into skillet. Add dried cranberries. Boil 1 to 2 minutes or until sauce thickens. Stir in green onions; cook 1 more minute. Pour sauce over chicken.
- Makes 4 servings.

Recipe Source: <http://www.oceanspray.com>

*Chocolate Dipped Cranberry Cookies

1 cup shortening

1 cup sugar

1 teaspoon vanilla

1 egg

2 cups flour

1 teaspoon baking powder

$\frac{1}{2}$ teaspoon salt

2 cups fresh or frozen cranberries, coarsely chopped

1½ cups semi-sweet chocolate bits, melted

1¼ cups chopped nuts

- Preheat oven to 350°F. Grease cookie sheets.
- Using an electric mixer, beat shortening and sugar together in a medium mixing bowl until light and fluffy. Add vanilla and egg; mix well.
- Combine flour, baking powder and salt in a separate mixing bowl. Add to shortening mixture, mixing until a soft dough forms. Stir in cranberries.
- IMMEDIATELY drop dough by rounded teaspoonfuls onto cookie sheets. Bake for 10 minutes or until golden brown. Transfer cookies to a wire rack; cool completely.
- Dip half of each cookie into melted chocolate and then in nuts. Allow chocolate to dry completely.
- Makes about 3 dozen.

Recipe Source: <http://www.oceanspray.com>

Cranberry Mallow Pie

32 large marshmallows or 3 cups miniature marshmallows

1 (14-ounce) can whole berry cranberry sauce

1 cup chilled whipping cream

1 teaspoon vanilla extract

1 (6-ounce) pre-made vanilla wafer or graham cracker crust

- Combine marshmallows and cranberry sauce in a medium saucepan. Cook on medium-low heat, stirring constantly, just until marshmallows are melted. Remove from heat; cool 10 minutes. Refrigerate, stirring occasionally, about 1 hour or until mixture mounds slightly when dropped from a spoon.

(continued on next page)

Cranberry Thumbprints

2/3 cup cranberry sauce	3/4 teaspoon cinnamon
1 cup unsalted butter	3/4 teaspoon allspice
3/4 cup packed light brown sugar	pinch of salt
1 teaspoon vanilla extract	3/4 cup pecan pieces
2 1/2 cups flour	

- Preheat oven to 350° F. Whirl the cranberry sauce in a food processor until smooth, about 30 seconds. Set aside.
- Beat butter and brown sugar together until smooth. Stir in vanilla extract. Add flour and spices, then mix on low speed until blended, scraping inside of bowl as needed. Stir in pecan pieces.
- Form dough into 1 1/2 balls and set 1 inch apart on a greased baking sheet. Use your thumb to press a well into center of each cookie. Spoon about 3/4 teaspoon sauce into each well.
- Bake cookies until light golden brown, 12 to 15 minutes. Let cool completely on baking sheet. Makes 25 cookies.

Recipe Source: Sunset Magazine, November 2010, p. 104.

Cranberry Fluff

4 cups fresh or frozen cranberries
 3 cups miniature marshmallows
 3/4 cup sugar
 2 cups finely chopped apples
 1/2 cup green grapes, quartered
 1/2 cup chopped walnuts
 1/4 teaspoon salt
 1 cup heavy whipping cream, whipped

- Place cranberries in a food processor; cover and process until finely chopped. Transfer to a large bowl; stir in marshmallows and sugar. Cover and refrigerate overnight.
- Just before serving, stir in the apples, grapes, walnuts and salt. Fold in whipped cream.
- Yield: 10 servings.

Cranberry Citrus-Glazed Pork Roast

1 (14-ounce) can whole berry or jellied cranberry sauce
 1/3 cup orange juice
 1/2 teaspoon orange zest, optional
 1/2 teaspoon dried sage
 1 (2 1/2 to 3 1/2 pounds) boneless pork loin roast
 1/2 teaspoon salt
 1/4 teaspoon ground black pepper

- Preheat oven to 350°F.
- Combine cranberry sauce, orange juice, orange zest and sage in a medium saucepan. Bring mixture to a boil over medium heat. Reduce heat and simmer uncovered for 5 minutes. Set aside 1 cup glaze to serve with cooked pork.
- Place pork roast in a 9x13" roasting pan. Season with salt and pepper. Bake uncovered for 1 hour or until internal temperature reaches 160°F on a meat thermometer. Baste frequently during baking with remaining glaze. Discard any unused basting glaze.
- Let roast stand 10 minutes before serving. Serve glaze either warm or room temperature. Makes 6 to 8 servings.

Recipe Source: <http://www.oceanspray.com>



Cranburgers

1 cup whole-berry cranberry sauce
 1 cup turkey flavored stuffing mix
 ¼ teaspoon ground thyme
 1½ pounds ground turkey
 1 tablespoon canola oil
 6 lettuce leaves
 6 sesame seed hamburger buns, split
 ⅓ cup turkey gravy, warmed
 6 slices jellied cranberry sauce
 ⅓ cup gorgonzola cheese (optional)

- In a large bowl, combine whole-berry cranberry sauce, stuffing mix and thyme. Crumble turkey over mixture and mix well. Shape into six patties. In a large skillet, cook burgers in oil over medium heat for 6 to 8 minutes on each side or until a meat thermometer reads 165°F and juices run clear.
- Place burgers on lettuce-lined buns; top with a spoonful of gravy and a slice of cranberry sauce. Suggested: serve with sweet potato fries.
- Yield: 6 servings

Recipe Source: Taste of Home Magazine, October/November 2010, p. 59

Cranberry Pies

***Cranberry & Blueberry Filling #1**

16 ounces frozen blueberries (do not thaw)
 12 ounces fresh or frozen cranberries (do not thaw; about 3 cups)
 ¼ cups sugar
 3 tablespoons cornstarch
 2 cinnamon sticks
 1 tablespoon fresh lemon juice
 ½ teaspoon finely grated lemon peel
 2 pie crust dough for 9-inch pie
 Heavy whipping cream (for brushing)
 Freshly grated nutmeg (for sprinkling)

- Combine all ingredients in large saucepan. Cook over medium heat until mixture thickens and begins to boil, stirring occasionally, 12 to 14 minutes. Continue to boil 2 minutes, stirring constantly.
- Transfer berry mixture to a glass or ceramic dish; cool completely (mixture will thicken). Remove cinnamon sticks and spoon into crust.
- Brush top crust with cream then sprinkle with freshly grated nutmeg. Bake at 400°F till crust is golden and the filling is bubbling thickly, about 1 hour 10 minutes.

Recipe Source: Bon Appétit Magazine, November 2010, p. 155

Cranberry, Apple & Pear Pie Filling #2

¾ cup sugar
 2 tablespoons cornstarch
 1 teaspoon ground cinnamon
 ½ teaspoon ground nutmeg
 3 cups thin sliced tart apples
 3 cups thin sliced, peeled pears
 ½ cup dried cranberries
 1 9-inch pie crust

- Prepare pie crust and preheat oven to 400°F.
- In a large bowl, mix sugar, cornstarch, cinnamon and nutmeg. Gently stir in apples, pears and dried cranberries. Pour filling into crust-lined pie plate.
- Prepare topping by mixing: ½ cup flour, ¼ cup packed brown sugar, ¼ cup cold butter and ½ cup coarsely chopped walnuts. Sprinkle over filling. Cover loosely with foil.
- Bake at 400°F for 1 hour. Remove foil and bake 10 minutes longer or until apples are tender and topping is golden brown.

Recipe Source: Betty Crocker Fall Baking.

***Tip:** Place foil lined baking sheet on bottom oven rack to catch spills.