The Cranberry Cookbook

538 Recipes

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Cranberry Pie II

Ingredients

1 1/3 cups white sugar
1/2 cup all-purpose flour
1 tablespoon grated orange zest
1 pinch ground cinnamon
1 pinch ground nutmeg
3 eggs
1/4 cup melted butter
1 1/4 cups cranberries

1 (9 inch) unbaked pie crust

Directions

Preheat oven to 325 degrees F (165 degrees C.)

In a large bowl, combine sugar, flour, orange zest, cinnamon and nutmeg. Beat in eggs. Stir in melted butter. Fold in cranberries, then pour into crust.

Bake in the preheated oven for 35 to 40 minutes, or until filling is set.

Cranberry Swirl Coffee Cake

Ingredients

1/3 cup chopped walnuts
1/2 cup butter or margarine, softened
1 cup sugar
2 eggs
1 teaspoon almond extract
2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup sour cream
1 (16 ounce) can whole berry cranberry sauce, divided
GLAZE:
3/4 cup confectioners' sugar
2 tablespoons milk
1/2 teaspoon vanilla extract

Directions

Sprinkle walnuts into a greased 10-in. fluted tube pan. In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each. Stir in almond extract. Combine the dry ingredients; add to creamed mixture alternately with sour cream. Spread half of the batter over walnuts. Top with half of the cranberry sauce. Repeat layers. Bake at 350 degrees F for 50-55 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

In a small bowl, combine glaze ingredients until smooth; drizzle over cake.

Cheesecake Cranberry Bars

Ingredients

1 1/2 cups all-purpose flour
1 cup quick-cooking oats
3 tablespoons brown sugar
3/4 cup cold butter
1 cup vanilla or white chips
1 (8 ounce) package cream cheese, softened
1 (14 ounce) can sweetened condensed milk
1/4 cup lemon juice
1 teaspoon vanilla extract
2 tablespoons cornstarch
1 (16 ounce) can whole berry cranberry sauce

Directions

In a large bowl, combine the flour, oats and brown sugar. Cut in butter until crumbly. Reserve 1 cup for the topping. Stir in chips to the remaining mixture. With floured fingers, press into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 15-18 minutes or until golden brown.

In a large mixing bowl, beat cream cheese until light. Add the milk, lemon juice and vanilla; beat until smooth. Pour over the crust. Combine the cornstarch and cranberry sauce until blended. Spoon over the cream cheese mixture. Sprinkle with the reserved crust mixture.

Bake at 350 degrees F for 30 minutes or until center is set. Cool for 1 hour on a wire rack. Cover and refrigerate.

Oatmeal Cranberry White Chocolate Chunk

Ingredients

2/3 cup butter, softened
2/3 cup packed brown sugar
2 eggs
1 1/2 cups rolled oats
1 1/2 cups all-purpose flour
1/2 teaspoon salt
1 teaspoon baking soda
1 1/4 cups dried cranberries
2/3 cup coarsely chopped white chocolate

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium bowl, cream together the butter and brown sugar until light and fluffy. Beat in the eggs one at a time. Combine oats, flour, salt, and baking soda; stir into butter mixture one cup at a time, mixing well after each addition. Stir in dried cranberries and white chocolate. Drop by rounded teaspoons onto ungreased cookie sheets.

Bake for 10 to 12 minutes in preheated oven, or until golden brown. Cool on wire racks.

Cranberry Apple Sauce

Ingredients

12 ounces cranberries
6 ounces unsweetened apple juice concentrate

Directions

In a saucepan cook cranberries and apple juice concentrate over medium heat until cranberries have burst. Chill and serve. You may also add some white sugar if the recipe isn't sweet enough for you. Only add the extra sugar one tablespoon at a time to avoid over sweetening.

Cranberry Crumb Pie

Ingredients

1 (9 inch) unbaked pie crust
1 (8 ounce) package cream cheese, softened
1 (14 ounce) can sweetened condensed milk
1/4 cup lemon juice
3 tablespoons light brown sugar
2 tablespoons cornstarch
1 (16 ounce) can whole berry cranberry sauce
1/4 cup butter, chilled and diced
1/3 cup all-purpose flour
3/4 cup chopped walnuts

Directions

Preheat oven to 425 degrees F (220 degrees C).

Bake unbaked pie crust in the preheated oven 8 minutes. Remove from heat. Reduce oven temperature to 375 degrees F (190 degrees C).

In a large bowl, beat cream cheese until fluffy. Mix in sweetened condensed milk until the mixture is smooth. Stir in lemon juice. Transfer to the pie crust.

In a small bowl, mix 1 tablespoon light brown sugar and cornstarch. Mix in whole berry cranberry sauce. Spoon the mixture evenly over the cream cheese mixture.

In a medium bowl, mix butter, all-purpose flour and remaining light brown sugar until crumbly. Stir in the walnuts. Sprinkle evenly over the cranberry mixture.

Bake 45 minutes in the 375 degrees F (190 degrees C) oven, or until bubbly and lightly browned. Cool on a metal rack. Serve at room temperature, or chill in the refrigerator.

Apple-Cranberry Crostada

Ingredients

3 tablespoons butter
2 pounds Granny Smith apples (or other firm, crisp apples), peeled, quartered, cored and sliced 1/4-inch thick
1 pound Macintosh apples (or other soft-textured apples that fall apart when cooked), peeled, quartered, cored, and sliced 1/4-inch thick
1/2 cup sugar
1/2 cup dried cranberries
1 sheet frozen puff pastry, thawed but still cold (follow package directions)
1 egg white, lightly beaten
1 tablespoon sugar
Optional: Ice cream or lightly sweetened whipped cream (optional)

Directions

Heat butter in a large skillet over medium-high heat. Add apples, 1/2 cup sugar and cranberries; cover and cook until apples release their liquid, about 5 minutes. Remove lid and continue to cook, stirring frequently, until soft apples fall apart and juices thicken to a thin-syrup consistency, about 5 minutes longer. Pour onto a large-lipped cookie sheet or jellyroll pan and cool to room temperature. (Can be refrigerated in an airtight container up to 5 days.)

Adjust oven rack to low position and heat oven to 400 degrees. Open puff pastry sheet on a lightly floured work surface. Roll into a rectangle, about 10 by 16 inches. Transfer to a large cookie sheet. (I suggest lining the sheet with parchment paper; this ensures the crostada doesn't stick and allows easy cleanup.)

Spread cooked apples over pastry, leaving a 2-inch border. Fold up pastry borders over apples. Unfold corners and form ruffled creases to keep dough from overlapping. Brush pastry border with egg white and sprinkle with the remaining 1 Tb. sugar. Bake until pastry is golden brown, 25 to 30 minutes. Serve warm or at room temperature with optional ice cream or whipped cream.

Sourdough Chocolate Cranberry Cake

Ingredients

1/2 cup sourdough starter
1 cup water
1 1/2 cups all-purpose flour
1/4 cup dry milk powder
1 cup white sugar
1/2 cup vegetable oil
1/2 teaspoon salt
1 teaspoon vanilla extract
1 teaspoon ground cinnamon
1 1/2 teaspoons baking soda
2 eggs
3 (1 ounce) squares semisweet chocolate
1 (16 ounce) can whole cranberry sauce

Directions

In a large, non-metallic bowl, combine sourdough starter, water, flour and powdered milk. Let ferment uncovered, for 2 to 3 hours in a warm place until bubbly and a clear sour milk odor develops.

Preheat oven to 350 degrees F (175 degrees C). Coat a 9x13 inch pan with cooking spray and, using a small sieve or shaker, dust lightly with cocoa powder.

In a separate large bowl, mix together sugar, oil, salt, vanilla, cinnamon and baking soda. Add eggs, melted semi-sweet baking chocolate, and cranberry sauce.

Combine the mixtures together and stir until well blended.

Pour into a 9x13 inch baking pan. Bake in a preheated oven at 350 degrees F (175 degrees C) for 30 to 35 minutes, or until knife inserted into center comes out clean. Cool at least 10 minutes before serving, excellent served slightly warm.

Garnish by sifting powdered sugar onto a paper doily or just dollop spoonfuls of whole berry cranberry sauce on top of each serving of cake.

This cake can also be baked in 2 - 8 inch round layer cake pans, baking time is decreased to 20 to 25 minutes or until knife inserted comes out clean. Another can of whole berry cranberry sauce can be spread generously between and on top of the unfrosted layered cake rounds for an impressive look during the holidays!

Cranberry Crispies

Ingredients

1 (16 ounce) package cranberry quick bread mix
1/2 cup butter or margarine, melted
1/2 cup finely chopped walnuts
1 egg
1/2 cup dried cranberries

Directions

In a bowl, combine the bread mix, butter, walnuts and egg; mix well. Stir in cranberries. Roll into 1-1/4-in. balls. Place 3 in. apart on ungreased baking sheets. Flatten to 1/8-in. thickness with a glass dipped in sugar. Bake at 350 degrees F for 10-12 minutes or until light golden brown. Remove to wire racks to cool.

Cranberry Mousse Pie

Ingredients

1 cup cranberry juice
1 (3 ounce) package cranberry flavored gelatin mix
1 (16 ounce) can jellied cranberry sauce
2 cups frozen whipped topping, thawed
1 (9 inch) pie shell, baked

Directions

In a saucepan over medium heat, bring the cranberry juice to a boil. Remove from heat, add gelatin and stir until dissolved.

In a mixing bowl, beat the cranberry sauce for 1 minute. Add gelatin mixture and stir until well mixed. Chill in refrigerator for 2 1/2 hours or until thickened, but not set.

Remove from fridge and fold in whipped topping until mixture in thoroughly blended. Spoon into pie shell, or dessert bowls if preferred. Chill until firm.

White Chocolate Macadamia Cranberry Dreams

Ingredients

3 cups all-purpose flour
3/4 teaspoon baking soda
3/4 teaspoon salt
3/4 cup white sugar
1 cup packed light brown sugar
1 cup butter, softened
2 eggs
1 tablespoon vanilla extract
1 cup vanilla baking chips
1 cup chopped macadamia nuts
1 cup dried cranberries

Directions

In a medium bowl set aside flour, baking soda and salt.

Cream together white sugar, light brown sugar and butter (do not use shortening). Add slightly beaten eggs and vanilla.

Add flour mixture until just mixed. Stir in vanilla chips, macadamia nuts and dried cranberries.

Preheat oven to 350 degrees F (175 degrees C). Place on ungreased cookie sheet by small scoop or rounded teaspoon. Bake for 10 minutes or just until set. Remove from oven and let cool. Cookies will sink slightly.

Variations: To make chocolate cookies - omit 1/2 cup flour and replace with 1/2 cup cocoa. To make refrigerator cookies - Roll dough into 2 rolls, wrap with plastic wrap and chill or freeze. (If you freeze the dough - thaw for at least 1/2 hr). Slice 1 inch slices - cut into 4 and place on baking sheet point up. For fancier cookies: Drizzle melted white chocolate on chocolate cookies and melted dark chocolate on the white cookie. Enjoy

Cranberry Loaf

Ingredients

1 cup all-purpose flour
1 cup graham cracker crumbs
1/2 cup packed brown sugar
2 teaspoons baking powder
1/2 teaspoon salt
1 cup chopped cranberries
1 cup raisins
1/2 cup chopped walnuts
1 tablespoon orange zest
1 egg, beaten
1 cup orange juice
1/3 cup vegetable oil

Directions

In a large bowl, mix together flour, crumbs, brown sugar, baking powder, and salt. Stir in cranberries, raisins, nuts, and orange rind. Add beaten egg, orange juice, and oil. Stir until blended. Scrape into a greased 9 x 5 x 3 inch loaf pan.

Bake in a preheated 350 degrees F (175 degrees C) oven for 1 hour, or until inserted toothpick comes out clean. Cool in pan for 10 minutes. Remove from pan to a wire rack to cool completely.

Holiday Cranberry Yeast Bread

Ingredients

1 1/2 cups fresh or frozen cranberries, halved
1/3 cup packed brown sugar
1/3 cup molasses
1 1/4 cups warm water (110 degrees to 115 degrees), divided
1 tablespoon active dry yeast
1 tablespoon honey
2 tablespoons butter or stick margarine, melted
1 teaspoon salt
1/4 teaspoon ground allspice
2 1/2 cups whole wheat flour
1 1/2 cups all-purpose flour

Directions

In a bowl, combine the cranberries, brown sugar and molasses; set stand for 1 hour. Stir in 1 cup warm water. In a mixing bowl, dissolve yeast in remaining warm water. Add honey; set stand for 5 minutes. Add the butter, salt, allspice, whole wheat flour, 1 cup all-purpose flour and cranberry mixture. Beat until smooth. Stir in enough remaining all-purpose flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a bowl coated with nonstick cooking spray, turning once to coat top. Cover and let rise until doubled, about 1 hour.

Punch dough down and turn onto a floured surface; shape into a loaf. Place in a 9-in. x 5-in. x 3-in. loaf pan coated with nonstick cooking spray. Cover and let rise until doubled, about 30 minutes. Bake at 350 degrees F for 50-60 minutes or until golden brown. Remove from pan to wire rack to cool.

Jamie's Cranberry Spinach Salad

Ingredients

1 tablespoon butter
3/4 cup almonds, blanched and slivered
1 pound spinach, rinsed and torn into bite-size pieces
1 cup dried cranberries
2 tablespoons toasted sesame seeds
1 tablespoon poppy seeds
1/2 cup white sugar
2 teaspoons minced onion
1/4 teaspoon paprika
1/4 cup white wine vinegar
1/4 cup cider vinegar
1/2 cup vegetable oil

Directions

In a medium saucepan, melt butter over medium heat. Cook and stir almonds in butter until lightly toasted. Remove from heat, and let cool.

In a large bowl, combine the spinach with the toasted almonds and cranberries.

In a medium bowl, whisk together the sesame seeds, poppy seeds, sugar, onion, paprika, white wine vinegar, cider vinegar, and vegetable oil. Toss with spinach just before serving.

Cranberry Chutney II

Ingredients

2 cups cranberries
3/4 cup tomatoes - peeled, seeded, and coarsely chopped
1/3 cup golden raisins
1/4 cup chopped onion
1 teaspoon salt
1 cup packed brown sugar
1/2 cup cider vinegar
1/2 teaspoon ground ginger
1/2 teaspoon ground cloves
1/2 teaspoon ground black pepper
3/4 cup water

Directions

In a 3-quart saucepan, combine cranberries, tomatoes, water, raisins, onion, and salt. Bring mixture to a boil. Reduce heat to simmer. Cook, covered, for 15 minutes or until cranberries pop.

Stir in brown sugar, vinegar, ginger, cloves, and pepper. Cover. Cook for 35 to 40 minutes, or until the consistency of relish, stirring occasionally. Ladle into jars or freezer containers. Refrigerate or freeze until ready to use.

Cranberry Cooler

Ingredients

1 cup cranberry juice
1 cup pineapple juice
1/4 cup sugar
1/4 teaspoon almond extract
1 1/4 cups ginger ale, chilled

Directions

In a pitcher, combine the juices, sugar and extract. Stir until sugar is dissolved. Refrigerate for at least 2 hours. Just before serving, stir in ginger ale.

Cranberry Apple Sauce II

Ingredients

12 ounces fresh or frozen cranberries
6 ounces unsweetened apple juice concentrate

Directions

In a sauce pan, combine the cranberries and apple juice. Cook over medium-low heat until berries burst. Additional sugar may be added if desired. Mix well, chill and serve.

Superb Cranberry Sauce with Apples and Pears

Ingredients

5 (3 inch) cinnamon sticks
8 whole allspice berries
8 whole cloves
6 cups fresh cranberries
2 1/4 cups orange juice
4 Gala apples, peeled, cored and diced
4 Bosc pears, peeled, cored and diced
3 cups white sugar
1 cup brown sugar

Directions

Place the cinnamon sticks, allspice berries, and cloves onto the center of a 8 inch square piece of cheesecloth. Gather together the edges of the cheesecloth, and tie with kitchen twine to secure. Place the sachet into a large saucepan along with the cranberries and orange juice. Bring to a boil over high heat, and cook until the berries begin to burst, about 10 minutes.

Stir in the apples, pears, white sugar, and brown sugar. Return to a boil, then reduce heat to medium-low, and simmer about 25 minutes until the apples and pears are slightly soft. Remove and discard the spice sachet. Scrape the sauce into a bowl, cover, and refrigerate overnight. Serve cold.

Sizzling Bacon-Wrapped Apricots with Cranberry

Ingredients

2 teaspoons cornstarch mixed with
2 teaspoons water
3/4 teaspoon whole-grain mustard
1 1/2 teaspoons packed brown sugar
1/2 teaspoon ground nutmeg
12 slices maple-cured bacon, halved crosswise
24 dried apricots
1 1/2 cups Ocean Spray® 100% Juice Cranberry Juice Blend

Directions

Boil cranberry juice blend in medium saucepan over high heat until reduced to 1 cup. Whisk in cornstarch, brown sugar, mustard and nutmeg. Bring to a boil over medium heat and boil 1 minute until thickened. Cool to room temperature. Reserve 1/2 cup of the glaze.

Meanwhile, line rimmed baking sheet with foil; set wire rack over foil and spray with cooking spray. Wrap bacon halves around apricots and secure with wooden pick. Brush with glaze and place on wire rack.

Broil 3 to 7 minutes, or until bacon in browned, turning once. Serve warm with reserved glaze.

Delicious Cranberry Sauce

Ingredients

1/2 cup white sugar
1/2 cup brown sugar
1/2 cup orange juice
1/2 cup water
1/4 teaspoon ground cinnamon
1 (12 ounce) package fresh or frozen cranberries

Directions

Place the sugars, orange juice, water, and cinnamon in a heavy saucepan, and stir to dissolve the sugar. Add the cranberries and bring the mixture to a boil. Cook over medium heat until the berries pop, about 10 minutes. Mash the mixture with a spoon to pop any unpopped berries and help thicken the sauce, if desired, and reduce heat to low and simmer until the sauce is the desired thickness, up to 10 more minutes.

Remove from the heat, pour the sauce into a bowl, and chill until serving time. Sauce will thicken as it cools.

Cranberry Sherbet

Ingredients

2 cups fresh cranberries
2 cups white sugar
2 cups milk
1 cup heavy cream

Directions

Place the cranberries into a saucepan and fill with just enough water so that they are floating slightly. Bring to a boil and cook until the cranberries pop. Remove from the heat and pour off any excess water. Run through a food mill, or strain back into the saucepan. Stir in the sugar and cook over low heat just long enough to dissolve the sugar. Transfer to a bowl and refrigerate until cold.

When the cranberry mixture is cold, stir in the milk and heavy cream. Pour into an ice cream maker and freeze according to the manufacturer's instructions.

Cranberry Flax Muffins

Ingredients

1 1/2 cups bran flakes cereal
3/4 cup all-purpose flour
3/4 cup whole wheat flour
1/2 cup ground flax seed
1/4 cup packed brown sugar
2 teaspoons baking powder
1 teaspoon ground cinnamon
1/2 teaspoon baking soda
1/4 teaspoon salt
1 egg
2 egg whites
1 cup 1% buttermilk
1/2 cup honey
1/4 cup canola oil
1 1/2 cups dried cranberries
2 tablespoons whole flax seed

Directions

In a large bowl, combine the first nine ingredients. Whisk the egg, egg whites, buttermilk, honey and oil; stir into dry ingredients just until moistened. Stir in cranberries.

Coat muffin cups with nonstick cooking spray or use paperliners; fill two-thirds full. Sprinkle with whole flaxseed. Bake at 375 degrees F for 10-15 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing to wire racks.

Cranberry-Pumpkin Cookies

Ingredients

1/2 cup butter, softened
1 cup white sugar
1 teaspoon vanilla extract
1 egg
1 cup solid pack pumpkin puree
2 1/4 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 cup fresh cranberries
1 teaspoon ground cinnamon
1 tablespoon orange zest
1/2 cup chopped walnuts

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a large mixing bowl, cream butter and sugar until light and fluffy. Beat in vanilla, egg and pumpkin. Sift together the flour, baking powder, baking soda, salt and cinnamon; stir into mixture until well blended. Cut the cranberries in half and stir into mixture along with the orange zest and walnuts. Drop by teaspoonfuls onto cookie sheets.

Bake for 10 to 12 minutes.

Classic Cranberry Nut Bread

Ingredients

2 cups flour
1 cup sugar
1 1/2 teaspoons baking powder
1 teaspoon salt
1/2 teaspoon baking soda
3/4 cup orange juice
1 tablespoon grated orange peel
2 tablespoons shortening
1 egg, well beaten
1 1/2 cups Ocean Spray® Fresh or Frozen Cranberries, coarsely chopped
1/2 cup chopped nuts

Directions

Preheat oven to 350 degrees F. Grease a 9 x 5-inch loaf pan.

Mix together flour, sugar, baking powder, salt and baking soda in a medium mixing bowl. Stir in orange juice, orange peel, shortening and egg. Mix until well blended. Stir in cranberries and nuts. Spread evenly in loaf pan.

Bake for 55 minutes or until a toothpick inserted in the center comes out clean. Cool on a rack for 15 minutes. Remove from pan; cool completely. Wrap and store overnight.

Cranberry BBQ Chicken

Ingredients

1 (2 to 3 pound) whole chicken, cut into pieces
2 tablespoons butter
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1/2 cup chopped celery
1 onion, chopped
1 (16 ounce) can whole cranberry sauce
1 cup barbecue sauce

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large skillet brown the chicken in butter/margarine. Season with salt and pepper. Remove from skillet and place in a lightly greased 9x13 inch baking dish.

In the drippings (in the skillet), saute onion and celery until tender. Add cranberry sauce and barbecue sauce. Mix well.

Pour cranberry mixture over chicken and bake in the preheated oven for 90 minutes, basting every 15 minutes.

Zippy Cranberry Cheddar Spread

Ingredients

1 (8 ounce) package cream cheese, softened
2 cups shredded sharp Cheddar cheese
2 tablespoons milk
1/4 teaspoon mustard powder
1/4 teaspoon cayenne pepper
2 tablespoons chopped dried cranberries

Directions

In a medium bowl, mix together the cream cheese, Cheddar cheese and milk until well blended. Season with mustard powder and cayenne pepper, then mix in dried cranberries. Use immediately, or refrigerate for up to 3 days.

Cranberry Salad II

Ingredients

2 cups chopped cranberries
1 large orange
1 cup white sugar
1 cup chopped walnuts
1 cup finely diced celery
1 cup crushed pineapple, drained
1 (3 ounce) package raspberry flavored gelatin mix
2 cups hot water

Directions

Combine the gelatin with hot water (don't let stand). Grind cranberries and orange (including rind) mix with sugar. Stir in nuts, celery and pineapple. Mix with prepared gelatin and chill.

Creamy Cranberry Salad

Ingredients

1 (6 ounce) package cranberry flavored gelatin mix
32 ounces small curd cottage cheese
1 (16 ounce) package frozen whipped topping, thawed

Directions

In large mixing bowl, whip cottage cheese and flavored gelatin (right from the box) until smooth. Fold in thawed whipped topping. Cover and chill until serving.

Moore's Cranberry Gelatin Salad

Ingredients

2 (3 ounce) packages raspberry flavored gelatin mix
1 cup white sugar
2 cups boiling water
1 1/2 cups cold water
1 pound cranberries
1 orange
1 1/2 cups crushed pineapple, drained
2 cups seedless red grapes, halved
1 1/2 cups diced apples

Directions

Add the sugar to the gelatin. Stir in the boiling water and stir until the gelatin is dissolved. Stir in the cold water or the pineapples juice. Chill until gelatin is thick.

Finely grind the cranberries and the orange in food processor or run through the meat grinder.

Add the ground cranberry mixture, drained crushed pineapple, grapes and cubed apples to the thickened gelatin. Pour mixture into one 9 x 13 inch pan or a large bowl. Refrigerate overnight before serving.

Cranberry Whip

Ingredients

4 cups ground raw cranberries
1 (16 ounce) package miniature marshmallows
1 cup white sugar
2 cups apples - peeled, cored and finely chopped
1/2 cup walnuts
1 pint heavy cream, whipped

Directions

In a large bowl, mix cranberries, miniature marshmallows, and sugar. Cover, and chill in the refrigerator 8 hours, or overnight.

Mix apples and walnuts into the cranberry mixture. Fold in whipped heavy cream just before serving. Serve cold.

Chilled Cranberry Cheesecake

Ingredients

1 1/2 cups graham cracker crumbs
2 tablespoons sugar
2 teaspoons grated orange peel, divided
1/3 cup butter or margarine, melted
1 (.25 ounce) envelope unflavored gelatin
1/4 cup orange juice
1 (8 ounce) package cream cheese, softened
1 (16 ounce) can whole berry cranberry sauce
1 1/2 cups heavy whipping cream

Directions

In a bowl, combine the cracker crumbs, sugar and 1 teaspoon orange peel; stir in butter. Press onto the bottom of a greased 9-in. springform pan. Bake at 350 degrees F for 10 minutes. Cool completely. In a small saucepan, sprinkle gelatin over orange juice and let stand for 1 minute. Cook over low heat, stirring until gelatin is completely dissolved; cool slightly. Meanwhile, in a icing bowl, c=beat cream cheese and remaining orange peel until blended. Beat in cranberry sauce until smooth. Beat in cooled gelatin mixture; mix well.

In a mixing bowl, beat cream until stiff peaks form. Fold into cream cheese mixture. Pour over crust. Refrigerate for 3-4 hours before serving. Carefully run a knife around the edge of pan to loosen. Remove sides of pan. Refrigerate leftovers.

Cranberry Fruit Punch

Ingredients

5 cups cranberry juice, chilled
5 cups white grape juice, chilled
5 cups pineapple juice, chilled
3 cups ginger ale, chilled
1 pint orange sherbet

Directions

Just before serving, combine the juices and ginger ale in a punch bowl. Add scoops of sherbet.

Frosty Cranberry Salad Cups

Ingredients

1 (16 ounce) can jellied cranberry sauce
1 (8 ounce) can crushed pineapple, drained
1 cup sour cream
1/4 cup confectioners' sugar
3/4 cup miniature marshmallows
red food coloring

Directions

In a bowl, combine all ingredients. Fill foil-or paper-lined muffin cups two-thirds full. Cover and freeze until firm, about 3 hours.

Cranberry Oatmeal Cookies

Ingredients

1 cup butter, softened
1 1/2 cups sugar
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/4 teaspoon baking soda
2 cups quick-cooking oats
1 cup raisins
1 cup coarsely chopped fresh or frozen cranberries
1 tablespoon grated orange peel
1 (12 ounce) package vanilla chips

Directions

In a mixing bowl, cream butter and sugar. Add the eggs, one at a time, beating well after each addition. Beat in vanilla. Combine flour, baking powder, salt and baking soda; add to the creamed mixture. Stir in oats, raisins, cranberries and orange peel. Stir in vanilla chips.

Drop by rounded teaspoonfuls 2 in. apart onto greased baking sheets. Bake at 375 degrees F for 10-12 minutes or until the edges are lightly browned. Cool on wire racks.

Prosciutto Wrapped Chicken Breasts with Orange-

Ingredients

2 cloves garlic, minced
1/4 cup softened butter
4 (6 ounce) skinless, boneless chicken breast halves
8 thin slices prosciutto
1 1/4 cups chicken stock

1/2 cup orange juice
1/2 cup white sugar
1 1/2 cups fresh cranberries

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a glass baking dish.

Mix the minced garlic into the softened butter. Cut a slit into the side of each chicken breast to make a pocket, and fill with the garlic butter. Wrap each chicken breast with two slices of prosciutto to form a bundle. Place into baking dish, seam-side down, and pour in chicken stock.

Bake chicken in preheated oven until no longer pink, about 30 minutes. Once finished, remove chicken from oven and cover with a sheet of aluminum foil. Allow to rest for 10 minutes.

Meanwhile, bring the cooking liquid from the chicken, the orange juice and the sugar to a simmer in a saucepan over medium-high heat. Stir in cranberries, and cook until they begin to pop, about 10 minutes. Strain through a mesh sieve, pressing to expel all of the juice. Discard the solids. To serve, cut each breast into several slices, place the slices onto serving plates, and drizzle with cranberry jus.

Cranberry-Maple Sausage Skillet

Ingredients

6 Morningstar Farms® Maple Flavored Veggie Sausage Patties
4 cups Southern-style hash brown potatoes, thawed
2 tablespoons vegetable oil
1/2 cup sliced green onions
1/2 cup chopped red bell pepper
1/4 teaspoon garlic salt
1/3 cup dried cranberries
1/4 cup vegetable broth
4 slices Cheddar cheese or Swiss cheese, halved diagonally

Directions

Cut Morningstar Farms® Maple Flavored Veggie Sausage Patties into quarters. Set aside.

In 12-inch nonstick skillet cook potatoes in hot oil, uncovered, over medium-high heat for 6 minutes without stirring. Stir in onions and bell pepper. Sprinkle with garlic salt. Continue cooking for 5 to 8 minutes more or until potatoes are browned, stirring occasionally.

Reduce heat to medium. Stir in veggie patties and cranberries. Drizzle with broth. Cover. Continue cooking for 2 to 3 minutes more or until heated through. Remove cover. Cook 1 minute more or until moisture evaporates. Remove from heat.

Place cheese slices on top (if desired). Cover. Let stand for 1 to 2 minutes or until cheese melts

Cranberry Swirl Coffeecake

Ingredients

1/2 cup butter
3/4 cup white sugar
2 eggs
2 cups all-purpose flour
1/2 cup sour cream
1/2 teaspoon salt
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon almond extract
1 (16 ounce) can whole cranberry sauce
1/2 cup blanched slivered almonds
3/4 cup confectioners' sugar
1 tablespoon warm water
1/2 teaspoon almond extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9 inch tube pan.

Cream butter or margarine adding sugar gradually. Add eggs one at time. Beating with an electric mixture on medium speed.

Mix together flour, baking soda, baking powder, and salt. With electric beaters on low speed add flour mixture alternately with sour cream to butter mixture, ending with flour mix (do not overbeat). Stir in 1 teaspoon of almond extract.

Put a layer of half the batter in the pan the bottom of the pan, than a layer of whole cranberry sauce (1/2 the can). Repeat once more with the remaining batter and cranberry sauce. Sprinkle slivered almonds on top.

Bake at 350 degrees F (175 degrees C) for 50 minutes. Remove from pan after slightly cooling. Drizzle glaze on top.

To Make Glaze: Mix together confectioners' sugar, warm water, and 1/2 teaspoon almond extract. Drizzle over top of cake.

Apple Crisp with Cranberry Sauce

Ingredients

4 Granny Smith apples - peeled, cored and sliced
1 1/2 cups whole berry cranberry sauce
1 cup whole wheat pastry flour
1 cup rolled oats
2/3 cup packed brown sugar
2/3 teaspoon ground cinnamon
1/2 cup butter, melted

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Place apple slices in an 8 or 9 inch square baking dish. Spread the cranberry sauce over the apples. In a medium bowl, stir together the flour, oats, brown sugar, cinnamon, and butter until crumbly. Sprinkle over the apples and cranberry sauce, covering completely.

Bake for 45 minutes in the preheated oven, or until apples can be easily pierced with a knife and topping is browned.

Cranberry Pecan Bars

Ingredients

1 cup all-purpose flour
1/2 cup finely chopped pecans
1/2 cup packed brown sugar
1/2 teaspoon salt
6 tablespoons cold butter
FILLING:
2 tablespoons all-purpose flour
1/2 teaspoon baking powder
2 eggs, beaten
1 cup sugar
1 tablespoon milk
1 tablespoon vanilla extract
1 cup fresh or frozen cranberries, chopped
1/2 cup flaked coconut
1/2 cup chopped pecans
1 1/2 teaspoons grated orange peel

Directions

In a large bowl, combine the flour, pecans, brown sugar and salt. Cut in butter until crumbly. Press onto a greased 9-in. square baking dish. Bake at 350 degrees F for 15-20 minutes or until edges are lightly browned.

Meanwhile, in a large bowl, combine flour and baking powder. Combine the eggs, sugar, milk and vanilla; add to the dry ingredients. Fold in the cranberries, coconut, pecans and orange peel. Pour over crust. Bake 25-30 minutes longer or until set. Cool on a wire rack. Cut into bars. Refrigerate leftovers.

Holiday Cranberry-Pomegranate Sauce

Ingredients

1 (12 ounce) bag fresh cranberries, rinsed and sorted
1 cup white sugar
1 cup orange juice
1 teaspoon orange zest
1/4 teaspoon ground cloves
2 cinnamon sticks
1 pomegranate, peeled and seeds separated

Directions

Mix the cranberries, sugar, orange juice, orange zest, ground cloves, and cinnamon sticks together in a saucepan. Bring to a boil. Lower heat to medium, and simmer for 10 minutes, stirring constantly. Remove from the heat and cool.

Stir the pomegranate seeds into the cranberry mixture, and refrigerate at least 8 hours or overnight. Remove the cinnamon sticks before serving.

Really Cranberry Orange Yummy Gummy Pudding

Ingredients

5 cups all-purpose flour
3 cups white sugar
4 teaspoons baking powder
1 1/2 teaspoons baking soda
2 teaspoons salt
3 tablespoons dried grated orange peel

3/4 cup orange juice concentrate
1 1/2 cups water
1 tablespoon orange extract

1 1/2 cups butter, softened
2 (12 ounce) packages cranberries, rinsed and stems removed if necessary
3/4 cup finely chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 10x14-inch baking pan.

Whisk together the flour, sugar, baking powder, baking soda, salt, and dried orange peel in a bowl. In a separate bowl, whisk together the orange juice concentrate, water, and orange extract. Using a pastry cutter, cut the butter into the flour mixture until well combined, and stir the orange juice mixture in, stirring just enough to thoroughly mix. Gently stir in the cranberries and pecans. Smooth the batter into the prepared baking dish.

Bake in the preheated oven until the top is browned, about 50 minutes. Reduce heat to 325 degrees F (165 degrees C), cover the dish with foil, and bake until a knife inserted into the center of the cake comes out clean, 20 to 30 more minutes.

Fruited Cranberry Relish

Ingredients

1 medium navel orange, peeled and sectioned
1 medium tart apple, cored and sliced
1 cup fresh or frozen cranberries
1/3 cup sugar

Directions

In a food processor, combine all ingredients; cover and process until fruit is chopped.

Cranberry Pineapple Juice

Ingredients

1 (64 fluid ounce) bottle cranberry juice, chilled
1 (46 fluid ounce) can pineapple juice
1 (8 ounce) can pineapple tidbits
1 cup cranberries

Directions

In a punch bowl, combine cranberry juice and pineapple juice. Stir in pineapple tidbits and cranberries. Serve with ice.

Cranberry Sauce with Raspberry Vinegar

Ingredients

1 1/4 cups white sugar
1/2 cup raspberry vinegar
1/4 cup water
1 (12 ounce) package fresh cranberries
1 cinnamon stick
1 tablespoon orange zest

Directions

Combine 1 1/4 cup sugar, vinegar, and water in a heavy medium saucepan over medium-high heat. Bring to a boil, stirring until sugar dissolves. Mix in cranberries, cinnamon stick, and orange peel. Reduce heat, and cover partially. Simmer until berries burst, about 10 minutes. Remove from heat. Cool completely, sauce will thicken as it cools. Discard cinnamon stick.

Tart Cranberry Relish

Ingredients

3 cups cranberries
1 1/2 cups orange juice
1 cup thinly sliced apples
1/2 cup chopped golden raisins
1 tablespoon orange peel, cut into strips
1 cinnamon stick, broken into large pieces
8 whole cloves
2 1/2 tablespoons red wine vinegar

Directions

In a large saucepan, combine cranberries, orange juice, apples, raisins, orange peel, cinnamon and cloves. Bring to simmer, stirring to mix well. Cover, reduce heat to low and cook until cranberries burst and mixture thickens slightly, about 10 minutes, stirring occasionally.

Remove from heat, stir in vinegar and cool. Cover and refrigerate at least overnight. Remove from refrigerator 20 minutes before serving.

Cranberry Muffins

Ingredients

1/2 cup butter or margarine, softened
1 cup sugar
2 eggs
1 teaspoon vanilla extract
1 cup sour cream
2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon ground nutmeg
1/4 teaspoon salt
1 cup chopped fresh or frozen cranberries
TOPPING:
2 tablespoons sugar
1/8 teaspoon ground nutmeg

Directions

In a mixing bowl, cream butter and sugar. Add eggs and vanilla; mix well. Fold in sour cream. Combine flour, baking powder, baking soda, nutmeg and salt; stir into the creamed mixture just until moistened. Fold in sour cream. Combine flour, baking powder, baking soda, nutmeg and salt; stir into the creamed mixture just until moistened. Fold in cranberries. Fill greased or paper-lined muffin cups two thirds full. Combine topping ingredients; sprinkle over muffins. Bake at 400 degrees F for 20-25 minutes or until muffins test done. Cool in pan 10 minutes; remove to a wire rack.

Cranberry Eggnog Cornbread Scones

Ingredients

2 cups all-purpose flour
1/2 cup cornmeal
1/3 cup white sugar
1 tablespoon baking powder
1/2 teaspoon salt
1/3 cup butter, chilled
3/4 cup craisins (sweetened, dried cranberries)
2/3 cup eggnog

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a baking sheet.

Stir the flour, cornmeal, sugar, baking powder, and salt together in a mixing bowl until blended. Cut in the butter using a pastry cutter or two knives until coarse crumbs form. Mix in the craisins. Use a fork to stir in the eggnog and make a sticky dough.

Turn the dough out onto a lightly floured surface; dip hands in flour and knead the dough about 10 times. Pat the dough out into a disk about 1/2 inch thick. Dip a 2 inch diameter biscuit cutter into some flour, and cut out 8 to 10 rounds. Place rounds about 2 inches apart on prepared baking sheet. Use up remaining dough by patting it into a smaller disk and cutting again.

Bake in preheated oven until risen and golden brown, about 15 minutes. Serve warm or at room temperature.

Becky's Mom's Cranberry Sauce

Ingredients

2 cups fresh cranberries
1 cup sugar
1/3 cup brandy-based orange liqueur (such as Grand Marnier®)

Directions

Preheat oven to 275 degrees F (135 degrees C).

Stir together the cranberries, sugar, and liqueur in a baking dish.

Bake in preheated oven for 1 1/2 hours, stirring every 20 minutes. Store refrigerated in a tightly-covered container.

Cranberry Tea

Ingredients

1 (32 fluid ounce) bottle cranberry juice
2 cups sugar
1 (6 ounce) can frozen orange juice concentrate
1 (6 ounce) can frozen lemonade concentrate
1/3 cup red-hot candies
1 cinnamon stick
2 whole cloves

Directions

In a 3-qt. saucepan, combine all ingredients; bring to a boil over medium heat. Boil for 7 minutes, stirring occasionally. Remove cinnamon and cloves. To serve, mix 1 cup concentrate and 2 cups water; heat through. Store concentrate in a covered container in the refrigerator.

Cranberry Upside-Down Coffee Cake

Ingredients

2/3 cup packed brown sugar
1/3 cup butter
1 1/4 cups cranberries
1/2 cup chopped pecans

1/2 cup butter, room temperature
3/4 cup white sugar
2 eggs
1 teaspoon vanilla extract
1 cup sour cream
1 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/4 teaspoon salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Wrap the outside of a 9 inch springform pan with aluminum foil to prevent leaking. Sift together the flour, baking powder, baking soda, cinnamon and salt. Set aside.

In a saucepan over medium heat, combine brown sugar and 1/3 cup butter. Bring to a boil, then pour into bottom of springform pan. Sprinkle with cranberries and pecans.

In a large bowl, cream together the butter and 3/4 cup sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Beat in the flour mixture alternately with the sour cream. Pour batter into prepared pan.

Bake in the preheated oven for 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Cool in pan for 10 minutes, then invert onto serving platter and carefully remove pan. Serve warm.

Banana Cranberry Muffins

Ingredients

2 cups fresh or frozen cranberries
1 2/3 cups sugar, divided
1 cup water
1/3 cup shortening
2 eggs
1 3/4 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/4 teaspoon baking soda
1 cup mashed ripe banana
1/2 cup chopped walnuts

Directions

In a small saucepan, bring cranberries, 1 cup sugar and water to a boil. Reduce heat; simmer, uncovered, for 5-7 minutes or until berries begin to pop. Drain and set aside.

In a large mixing bowl, cream shortening and remaining sugar. Add eggs, one at a time, beating well after each addition. Combine the flour, baking powder, salt and baking soda; add to creamed mixture alternately with bananas. Fold in cranberry mixture and walnuts.

Fill greased or paper-lined muffin cups three-fourths full. Bake at 400 degrees F for 15-20 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pans to wire racks.

Blue Cheese and Dried Cranberry Tossed Salad

Ingredients

4 hearts of romaine lettuce, chopped
1/2 English cucumber, sliced
3/4 cup grape tomatoes, halved
1/2 cup chopped toasted pecans
1/2 cup dried cranberries
1/2 cup crumbled blue cheese
3/4 cup balsamic vinaigrette

Directions

Layer the romaine lettuce with the cucumber, grape tomatoes, pecans, cranberries, and blue cheese in a large salad bowl. Dress the salad with the balsamic vinaigrette before serving.

Cranberry Dip

Ingredients

1 (12 ounce) package fresh cranberries
1 cup white sugar
1 cup apricot jam
1 cup chopped pecans
1 (8 ounce) package cream cheese

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Combine cranberries with sugar in a 2 quart baking dish with a lid, stirring well to coat all the berries. Bake in the preheated oven, covered, for about 30 minutes, until the cranberries pop and release their liquid.

Remove from oven and stir in the apricot jam and pecans. Refrigerate overnight to blend the flavors. To serve, allow the cream cheese to come to room temperature, and pour dip over the block of cream cheese on a serving dish. Serve with buttery round crackers or small pretzels.

Apple Cranberry Cider

Ingredients

1 quart apple cider or apple juice
2 cups cranberry juice
1/3 cup packed brown sugar
4 whole cloves
2 cinnamon sticks (3 inches)

Directions

In a large saucepan, combine the cider, cranberry juice and brown sugar. Place cloves and cinnamon sticks on a double thickness of cheesecloth; bring up corners of cloth and tie with kitchen string to form a bag. Add to pan.

Bring to a boil over medium heat. Reduce heat; simmer, uncovered, for 15-20 minutes. Discard spice bag before serving.

Orange Cranberry Oatmeal

Ingredients

2 cups water
3 tablespoons orange juice concentrate
1 cup quick-cooking oats
1/3 cup toasted wheat germ
1/4 cup dried cranberries
1 (11 ounce) can mandarin oranges, drained
3 tablespoons brown sugar
1/4 cup chopped walnuts

Directions

In a large saucepan, bring the water and orange juice concentrate to a boil. Stir in the oats, wheat germ and cranberries. Return to a boil; cook and stir for 2 minutes. Remove from the heat. Stir in oranges, brown sugar and walnuts if desired.

Pecan Cranberry Coffee Cake

Ingredients

1/2 cup butter, softened
1 cup sugar
2 eggs
1 cup plain yogurt
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/4 teaspoon salt
1 (16 ounce) can whole berry cranberry sauce, drained
TOPPING:
1 cup chopped pecans
1/3 cup packed brown sugar
1/4 cup sugar
1 teaspoon ground cinnamon

Directions

In a large mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Combine the yogurt and vanilla. Combine the flour, baking powder, baking soda and salt; gradually add to the creamed mixture alternately with yogurt mixture.

Set aside 1-1/2 cups batter; pour remaining batter into a greased 11-in. x 7-in. x 2-in. baking dish. Top with half of the cranberry sauce. Combine topping ingredients; sprinkle half over cranberry sauce. Top with reserved batter and remaining cranberry sauce and topping. Bake at 325 degrees F for 50-60 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Frosted Cranberry Drop Cookies

Ingredients

1/2 cup butter (no substitutes), softened
1 cup sugar
3/4 cup packed brown sugar
1/4 cup milk
1 egg
2 tablespoons orange juice
3 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/4 teaspoon baking soda
2 1/2 cups chopped fresh or frozen cranberries
1 cup chopped walnuts
FROSTING:
1/3 cup butter (no substitutes)
2 cups confectioners' sugar
1 1/2 teaspoons vanilla extract
2 tablespoons hot water

Directions

In a mixing bowl, cream butter and sugars. Add milk, egg and orange juice; mix well. Combine the flour, baking powder, salt and baking soda; add to the creamed mixture and mix well. Stir in cranberries and nuts.

Drop by tablespoonfuls 2 in. apart onto greased baking sheets. Bake at 350 degrees F for 12-15 minutes or until golden brown. Cool on wire racks.

For frosting, heat the butter in a saucepan over low heat until golden brown, about 5 minutes. Cool for 2 minutes; transfer to a small mixing bowl. Add sugar and vanilla. Beat in water, 1 tablespoon at a time, until frosting reaches desired consistency. Frost the cookies.

Cranberry Ice Cream

Ingredients

2 cups fresh or frozen cranberries
1/2 cup water
4 cups milk
4 cups sugar
2 cups heavy whipping cream
1 cup orange juice
1/2 cup lemon juice

Directions

In a large saucepan, cook cranberries and water over medium heat until berries pop, about 15 minutes. Strain; discard seeds and skins. Cool completely. Meanwhile, in a large saucepan, heat milk to 175 degrees F; stir in sugar until dissolved. Cool. Stir in the cream, juices and cranberry mixture.

Fill cylinder of ice cream freezer; freeze according to manufacturer's directions. Refrigerate remaining mixture until ready to freeze. Allow to ripen in ice cream freezer or firm up in the refrigerator freezer for 2-4 hours before serving.

Apple Cranberry Cobbler

Ingredients

5 cups thinly sliced peeled tart apples
1 1/4 cups sugar
1 cup fresh or frozen cranberries
3 tablespoons quick-cooking tapioca
1/2 teaspoon ground cinnamon
1 cup water
2 tablespoons butter or margarine
TOPPING:
3/4 cup all-purpose flour
2 tablespoons sugar
1 teaspoon baking powder
1/8 teaspoon salt
1/4 cup cold butter or margarine
1/4 cup milk

Directions

In a large saucepan, combine the apples, sugar, cranberries, tapioca, cinnamon and water. Let stand for 5 minutes, stirring occasionally. Cook and stir over medium heat until mixture comes to a full boil. Cook and stir 3 minutes longer. Pour into a greased 2-qt. baking dish. Dot with butter.

In a bowl, combine the flour, sugar, baking powder and salt. Cut in butter until crumbly. Stir in milk to form a soft dough. Drop dough by tablespoonfuls over hot apple mixture. Bake, uncovered, at 375 degrees F for 30-35 minutes or until topping is golden brown and a toothpick inserted into topping comes out clean.

Spiced Cranberry Apple Chutney

Ingredients

2 cups fresh cranberries
2 cups white sugar
3 tablespoons water, or more as needed
1 large Granny Smith apple - peeled, cored and chopped
2 stalks celery, finely chopped
1 tablespoon grated orange zest
1 cup fresh orange juice
1/4 cup pecans (optional)
1 cup golden raisins
1/2 teaspoon ground ginger
1/4 teaspoon ground cloves
1 pinch salt, or to taste

Directions

Place the cranberries, sugar, and water in a large saucepan, and bring to a boil. Reduce heat to medium, and cook until all the cranberries have popped, 8 to 10 minutes. Stir in the apple, celery, orange zest, orange juice, pecans, raisins, ginger, cloves, and salt, and cook over medium heat, stirring frequently, until the celery is tender and the sauce is reduced, about 35 minutes. Turn off the heat, cover the saucepan, and let the chutney stand to thicken, about 15 minutes. Serve warm.

Cranberry Fruit Mold

Ingredients

1 (3 ounce) package cranberry gelatin
1 (3 ounce) package raspberry gelatin
1 cup boiling water
1 1/2 cups ginger ale, chilled
2 cups halved seedless red or green grapes
1 (11 ounce) can mandarin oranges, drained

Directions

In a bowl, dissolve gelatins in boiling water. Gently stir in ginger ale. Refrigerate until slightly thickened, about 1-1/2 hours. Stir in grapes and oranges. Transfer to a 5-cup mold coated with nonstick cooking spray. Cover and refrigerate until firm. Invert onto a serving plate.

Cranberry Oat Bread

Ingredients

1 cup water (70 degrees to 80 degrees)
1 tablespoon butter or margarine, softened
2 tablespoons honey
3/4 teaspoon salt
1/2 teaspoon ground cinnamon
1/3 cup old-fashioned oats
2 1/2 cups bread flour
1 3/4 teaspoons active dry yeast
1/3 cup dried cranberries or raisins

Directions

In bread machine pan, place the first eight ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed). Just before final kneading (your machine may audibly signal this), add cranberries.

Cranberry-Pineapple Minis

Ingredients

1 (20 ounce) can DOLE Crushed Pineapple, in juice
2 (3 ounce) packages JELL-O Raspberry Flavor Gelatin
1 (16 ounce) can whole berry cranberry sauce
2/3 cup PLANTERS Walnut Pieces
1 DOLE Apple, chopped

Directions

Drain pineapple, reserving juice. Add enough water to juice to measure 2-1/2 cups; pour into saucepan. Bring to boil. Pour over gelatin mixes in large bowl; stir 2 min. until completely dissolved.

Stir in pineapple, cranberry sauce, nuts and apple. Spoon into 24 paper-lined 2-1/2-inch muffin cups.

Refrigerate 2-1/2 hours or until firm. Remove liners.

White Chocolate and Cranberry Cookies

Ingredients

1/2 cup butter, softened
1/2 cup packed brown sugar
1/2 cup white sugar
1 egg
1 tablespoon brandy
1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
3/4 cup white chocolate chips
1 cup dried cranberries

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter, brown sugar, and white sugar until smooth. Beat in the egg and brandy. Combine the flour and baking soda; stir into the sugar mixture. Mix in the white chocolate chips and cranberries. Drop by heaping spoonfuls onto prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. For best results, take them out while they are still doughy. Allow cookies to cool for 1 minute on the cookie sheets before transferring to wire racks to cool completely.

Cranberry Apple Pie III

Ingredients

1 1/4 cups white sugar
1/4 cup all-purpose flour
1/4 teaspoon salt
2 cups cranberries
1/4 cup maple syrup
5 apples - peeled, cored and sliced
1/2 cup chopped walnuts
1 (9 inch) unbaked pie shell

1 cup dry bread crumbs
3/4 cup all-purpose flour
1/4 cup packed brown sugar
1/4 cup butter, melted

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large saucepan, mix together white sugar, 1/4 cup flour, and salt. Stir in cranberries and maple syrup. Cook over high heat, stirring constantly. When mixture comes to a boil, reduce heat, cover, and simmer 5 minutes, stirring occasionally.

Stir apples into simmering mixture, and continue to cook for 5 minutes, or until apples are tender. Remove from heat, and stir in walnuts. Pour apple mixture into pie shell; set aside.

In a medium bowl, combine bread crumbs, 3/4 cup flour, brown sugar, and melted butter. Mix well, and sprinkle over apple filling.

Bake 30 minutes in the preheated oven, or until topping is golden brown. Serve warm.

Cranberry Chutney I

Ingredients

1 cup water
3/4 cup white sugar
1 (12 ounce) package fresh cranberries
1 cup apples - peeled, cored and diced
1/2 cup cider vinegar
1/2 cup raisins
1/2 teaspoon ground cinnamon
1/4 teaspoon ground ginger
1/4 teaspoon ground allspice
1/8 teaspoon ground cloves

Directions

In a medium saucepan combine the water and sugar. Bring mixture to a boil over medium heat. Add the cranberries, apples, cider vinegar, raisins and spices. Bring to a boil, then simmer gently for 10 minutes stirring often.

Pour mixture into a mixing bowl. Place plastic wrap directly on the surface of the sauce. Cool to room temperature and serve or cover and refrigerate. Bring chutney to room temperature before serving.

Apple-Cranberry Salad

Ingredients

1 teaspoon stone-ground mustard
2 tablespoons balsamic vinegar
1/4 cup olive oil
1 apple, diced
1 pear, diced
1/4 cup dried cranberries
1 (10 ounce) package mixed baby greens
1/4 cup crumbled blue cheese
2 tablespoons chopped walnuts

Directions

Whisk the mustard and vinegar together in a small bowl. Drizzle in the olive oil while whisking to create a dressing; set aside.

Place the apple, pear, cranberries, baby greens, blue cheese, and walnuts into a large salad bowl. Toss gently to mix, then pour on the dressing, and toss to coat.

Cranberry Cream Pie

Ingredients

1 (8 ounce) package cream cheese, softened
1 cup whipping cream
1/4 cup sugar
1/2 teaspoon vanilla extract
1 (16 ounce) can whole berry cranberry sauce
1 (9 inch) graham cracker crust

Directions

In a mixing bowl, beat cream cheese until smooth. In another mixing bowl, combine cream, sugar and vanilla; beat until soft peaks form. Beat into the cream cheese until blended. Fold in cranberry sauce. Spoon into crust. Cover and freeze for up to 2 months. Remove from the freezer 15 minutes before slicing.

Cranberry Salad II

Ingredients

1 (12 ounce) package fresh cranberries
2 large oranges, peeled and seeded
2 apples, cored and chopped
1/2 cup chopped walnuts
2 tablespoons honey

Directions

In a food processor, combine the cranberries and oranges. Coarsely chop until mixed; place in salad bowl.

Add apples to the food processor and coarsely chop. Combine apples with cranberry and orange mixture.

Add chopped nuts to fruit mixture, stir and sweeten to taste. Refrigerate and serve chilled.

Crustless Cranberry Pie

Ingredients

1 cup all-purpose flour
1 cup white sugar
1/4 teaspoon salt
2 cups cranberries
1/2 cup chopped walnuts
1/2 cup butter, melted
2 eggs
1 teaspoon almond extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9 inch pie pan.

Combine the flour, sugar, and salt. Stir in the cranberries and the walnuts, and toss to coat. Stir in the butter, beaten eggs, and almond extract. If you are using frozen cranberries, the mixture will be very thick. Spread the batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 40 minutes, or until a wooden pick inserted near the center comes out clean. Serve warm with whipped cream or ice cream.

Mum's Cranberry Chutney

Ingredients

4 cups fresh or frozen cranberries
1 cup water
2 cups white sugar
2 (4 inch) cinnamon sticks
1/2 teaspoon salt
1/2 cup chopped onion
1 cup raisins
1 cup thin apple slices
1 cup thin pear slices
1/2 cup sliced celery
1/2 cup sliced almonds
2 teaspoons lemon zest

Directions

Combine cranberries, water, sugar, cinnamon sticks, and salt in a large saucepan. Bring to a boil, reduce heat, and cook until berries begin to burst, about 10 minutes.

Stir in onion, raisins, apple, pear, and celery. Cook on medium heat 15 minutes, stirring occasionally. Remove from heat.

Stir in the almonds and lemon zest to combine. Remove cinnamon sticks. Cool before serving, about 1 hour.

Cranberry Kuchen

Ingredients

2 (.25 ounce) packages active dry yeast
1/4 cup warm water (105 degrees to 115 degrees)
1 cup warm milk (110 to 115 degrees F)
1/4 cup butter, softened
1/4 cup sugar
1 teaspoon salt
1 egg
3 1/2 cups all-purpose flour
CRANBERRY SAUCE:
2 cups water
1 1/2 cups sugar
4 cups fresh or frozen cranberries
EGG MIXTURE:
8 eggs
3/4 cup evaporated milk
3/4 cup sugar
TOPPING:
2 cups all-purpose flour
2 cups sugar
1 cup cold butter

Directions

In a large mixing bowl, dissolve yeast in a warm water. Add the milk, butter, sugar, salt, egg and 2 cups flour. Beat until smooth. Stir in enough remaining flour to form a soft dough. Do not knead. Cover and let rise in a warm place until doubled, about 1 hour.

For cranberry sauce, in a saucepan, bring water and sugar to a boil. Add cranberries. Reduce heat; cover and simmer for 10 minutes. Remove from the heat; set aside.

For egg mixture, in a bowl, combine the eggs, evaporated milk and sugar; beat well. Divide half of the egg mixture between two greased 13-in. x 9-in. x 2-in. baking pans; set remaining egg mixture aside.

Punch dough down. Divide in half. Pat each portion over egg mixture in pans. Spoon cranberry sauce over dough. Drizzle with remaining egg mixture.

For topping, combine flour and sugar in a bowl. Cut in butter until crumbly; sprinkle over the top.

Bake at 350 degrees F for 25-30 minutes or until lightly browned. Cool on a wire rack. Serve warm.

Christmas Cranberry Salad

Ingredients

1 pound cranberries, finely ground
2 cups white sugar
1 (20 ounce) can crushed pineapple, drained
1 (16 ounce) package miniature marshmallows
1 cup chopped pecans (optional)
1 pint whipped cream, beaten stiff

Directions

Mix together the cranberries and sugar; cover and refrigerate overnight.

The next day, combine the cranberry mixture with the pineapple, marshmallows, pecans and whipped cream. Mix well.

Pour into a 3 quart dish, cover and refrigerate or freeze until ready to serve.

Chicken and Cranberry Pizza with Brie and

Ingredients

1 (12 inch) pre-baked Italian pizza crust
1 1/2 cups whole-berry cranberry sauce from a 16-ounce can
2 cups shredded chicken*
4 ounces Brie, cut into small chunks
3 green onions, thinly sliced
1/4 cup slivered almonds
1 cup shredded mozzarella

Directions

Adjust oven rack to lowest position, and heat oven to 450 degrees. Place crust on a cookie sheet, and spread 1 cup of cranberry sauce over the crust. Toss remaining 1/2 cup with chicken. Top pizza with chicken, brie, green onions, almonds and mozzarella. Bake until the crust is crisp and cheese melts, 10 to 12 minutes. Cut into 6 slices and serve.

Cranberry Salad

Ingredients

1 (12 ounce) package fresh cranberries, finely chopped
1/2 cup white sugar
2 cups chopped apples
1 cup miniature marshmallows
1/2 cup chopped pecans
1/2 cup vanilla yogurt
1 cup frozen whipped topping (such as Cool Whip®), thawed

Directions

Combine chopped cranberries and sugar in a large, nonreactive bowl. Toss well. Cover and refrigerate for 3 hours.

After 3 hours, stir apples, marshmallows, and pecans into cranberries. Combine yogurt and whipped topping; fold into cranberry salad. Serve immediately.

Cranberry Brandy Slush

Ingredients

2 cups cherry brandy liqueur
1 (16 ounce) can frozen orange juice concentrate
1 (16 ounce) can frozen lemonade concentrate
2 quarts cranberry juice
1 (2 liter) bottle lemon-lime flavored carbonated beverage, chilled

Directions

In a plastic container, mix together cherry brandy, orange juice concentrate, lemonade concentrate, and cranberry juice. Freeze overnight.

To serve, scoop desired amount of frozen mixture into a glass, and fill with lemon-lime soda.

Trainor Family Cranberry Salad

Ingredients

1 (3 ounce) package strawberry flavored gelatin mix
1 cup boiling water
3/4 cup cold water
2 oranges - peeled, sectioned, and cut into bite-size pieces
1 lemon - peeled, seeded and chopped
3 medium tart apples, peeled and chopped
2 cups cranberries, coarsely chopped
1/4 cup white sugar, or to taste

Directions

In a medium bowl, whisk together the gelatin mix and boiling water until gelatin is dissolved. Stir in the cold water. Transfer to a gelatin mold, or keep in a bowl; cover and refrigerate.

Place the oranges, lemon, apples, and cranberries into a bowl. Sprinkle the sugar over the top. Set aside so the fruit has time to bleed.

When the gelatin is partially set, stir in the fruit. Chill until set, preferably overnight. It becomes tastier with age!

Cranberry Lemonade

Ingredients

3/4 cup sugar
2/3 cup lemon juice
3 cups cold water
1 cup cranberry juice

Directions

In a small saucepan, combine sugar and lemon juice. Cook and stir over medium heat until sugar is dissolved. Stir in the water and cranberry juice. Cool; pour into a pitcher. Refrigerate until chilled. Serve over ice.

Cranberry Raspberry Flirtini

Ingredients

2 ounces Ocean Spray® Cranberry Juice Cocktail
1 ounce vodka
1/2 ounce raspberry liqueur
1 ounce champagne or sparkling wine
Fresh raspberries, garnish

Directions

Combine the cranberry juice cocktail, vodka, and liqueur in an ice-filled martini shaker. Shake gently and strain into a large martini glass. Top with champagne and garnish with fresh cranberries and raspberries.

Cranberry Fruit Relish

Ingredients

3 1/2 cups fresh or frozen cranberries
1 medium navel orange, peeled and sectioned
1 medium apple, cut into wedges
1 1/2 cups sugar
1 (8 ounce) can crushed pineapple, drained
3/4 teaspoon ground ginger
1/2 teaspoon ground nutmeg

Directions

Place the cranberries, orange and apple in a blender or food processor; cover and process until chunky. Transfer to a bowl; stir in sugar, pineapple, ginger and nutmeg. Cover and refrigerate for at least 2 hours.

Cranberry Salad III

Ingredients

2 cups cranberries
2 large oranges, peeled and seeded
1 carrot, chopped
1 cup chopped pecans
3/4 cup white sugar
1 (8 ounce) can crushed pineapple, drained
2 (3 ounce) packages raspberry flavored gelatin mix
1 cup boiling water
1 cup cold water

Directions

In a food processor, combine the cranberries, oranges, carrot and pecans. Process until finely ground; add sugar and pineapple, mix well.

In a mixing bowl, combine the gelatin and boiling water. Stir until gelatin is dissolved and add cold water.

Mix together the fruit mixture and gelatin; pour into dish or mold and refrigerate until chilled.

Apple Cranberry Stuffed Pork Chops

Ingredients

2 tablespoons butter
1/8 yellow onion, minced
1 Granny Smith apple - peeled, cored and diced
2 stalks celery ribs, finely chopped
1/4 cup dried cranberries
1 teaspoon kosher salt
5 (1 inch thick) boneless pork chops
1 cup apple juice
1 tablespoon cornstarch
2 tablespoons brown sugar
1 teaspoon freshly ground black pepper

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a Dutch oven, melt 1 tablespoon butter over medium heat. Cook onion in butter until the onions are very soft and begin to brown. Remove from heat. Stir in apple, celery, and dried cranberries. Season with salt.

Lay each chop flat on cutting board, and with a sharp knife held parallel to the board, cut a pocket into the pork, leaving three sides intact. Stuff each chop with apple-cranberry mixture.

Melt remaining butter in the Dutch oven over medium heat. Pan-fry chops in butter for two minutes on each side. Cover, and bake in preheated oven for 45 minutes.

Transfer chops from pan to a plate, and cover with foil. Place the Dutch oven back on the stovetop over medium heat. In a small bowl or measuring cup, stir together apple juice, cornstarch, and brown sugar; pour into Dutch oven. Reduce liquid volume by half, stirring frequently. Season to taste with black pepper. Serve this apple glaze over pork chops.

Cranberry Ice

Ingredients

2 (12 ounce) packages fresh cranberries
2 cups white sugar
1 1/4 cups fresh orange juice
1 cup fresh lemon juice

Directions

In a large pot, add cranberries and enough water to cover. Boil until cranberries begin to pop. Drain and put through a food mill placed over a large bowl.

While still warm add sugar to dissolve in the warm berries. The amount of sugar may vary depending on the tartness of the berries, so if you decide to add more sugar remember that the mixture will be tarter when it has been frozen.

After dissolving the sugar in the berries, stir in fresh squeezed orange juice and fresh squeezed lemon juice. Pour in 8 or 9 inch square pan and freeze overnight. Take out of the freezer 5-10 minutes before cutting.

Brandied Orange and Cranberry Sauce

Ingredients

2/3 cup orange zest
2 cups water
2 cups white sugar
2/3 cup orange juice
1 tablespoon lemon juice
3 cups cranberries
1 tablespoon brandy

Directions

In a small pan over medium heat, combine the orange zest and water. Cover and bring to boil. Reduce heat and simmer for 15 minutes. Drain, reserving zest and 1/3 cup liquid.

To the reserved liquid, add the sugar, orange juice and lemon juice. Bring to boil; reduce heat and simmer for 3 minutes uncovered, stirring often.

Add cranberries; increase heat to medium-high and boil for about 10 minutes or until the cranberries have popped and a small spoonful of sauce sets on a cold plate.

Remove from heat, stir in brandy. Pour into 4 1/2 pint jars leaving 1/2 inch space from top. Place lids onto jars, and store in the refrigerator for up to two weeks.

Cranberry Festive Sparkler

Ingredients

8 ounces Ocean Spray® Cranberry Juice Drink, any flavor, chilled
2 ounces sparkling water
Lime wedge, garnish

Directions

Fill a tall glass with ice. Add cranberry juice drink. Top with sparkling water. Garnish with a lime wedge.

Cranberry Punch

Ingredients

1 1/2 liters cranberry-apple juice
1 liter ginger ale
2 limes, thinly sliced
6 sprigs fresh mint
6 cups ice

Directions

Half-fill 6 tall glasses with ice. Fill to about three quarters with cranberry-apple juice. Pour ginger ale evenly into the glasses. Stir gently. Decorate with lime and mint sprigs.

Cranberry Walnut Cookies

Ingredients

1 cup butter flavored shortening
1 cup sugar
2/3 cup packed brown sugar
2 eggs
1 tablespoon orange juice concentrate
1 tablespoon grated orange peel
2 teaspoons vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon cream of tartar
1 teaspoon baking soda
1 teaspoon salt
1 cup coarsely chopped fresh cranberries
1 cup chopped walnuts

Directions

In a large mixing bowl, cream shortening and sugars. Beat in eggs, one at a time. Add orange juice concentrate, orange peel and vanilla. Combine the flour, cream of tartar, baking soda and salt; gradually add to creamed mixture and mix well. Stir in cranberries and walnuts. Cover and refrigerate 2 hours or until easy to handle.

Drop by tablespoonfuls onto greased baking sheets. Bake at 350 degrees F for 14-16 minutes or until lightly browned. Remove to wire racks to cool.

Cranberry Oatmeal Cookies

Ingredients

10 tablespoons butter
2/3 cup packed dark brown sugar
1 teaspoon vanilla extract
2 eggs
1 1/2 teaspoons baking soda
1 pinch salt
1 2/3 cups whole wheat flour
1 cup rolled oats
2 cups chopped cranberries
3/4 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C).

Blend butter and sugar until fluffy. Add eggs and vanilla and mix well. In a separate bowl sift flour, baking soda, and salt together. Stir into butter mixture. Stir in the oats. Fold in nuts and cranberries. Drop spoonfuls of cookie dough onto ungreased cookie sheets, spaced at least 2 inches apart. These cookies spread.

Bake 8 to 10 minutes in the preheated oven, until the edges are crisp and the centers appear dry. Cool on wire racks and enjoy.

Cranberry-Pear Tossed Salad

Ingredients

1/3 cup apricot nectar
1/3 cup red wine vinegar
1/3 cup canola oil
2 teaspoons Dijon mustard
1/4 teaspoon salt
1/8 teaspoon pepper
2 tablespoons sugar
1/2 cup chopped walnuts
12 cups torn mixed salad greens
3 medium pears, sliced
1/2 cup dried cranberries
3/4 cup crumbled blue cheese

Directions

For dressing, in a bowl, whisk together the first six ingredients; set aside. In a heavy skillet, melt sugar over medium heat, stirring constantly. Add walnuts; stir to coat. Remove from the heat.

In a large salad bowl, combine greens, pears and cranberries. Drizzle with dressing. Add nuts and blue cheese; toss.

Ocean Spray® Oatmeal Cranberry White

Ingredients

2/3 cup butter or margarine, softened
2/3 cup brown sugar
2 large eggs
1 1/2 cups old-fashioned oats
1 1/2 cups flour
1 teaspoon baking soda
1/2 teaspoon salt
1 (6 ounce) package Ocean Spray® Craisins® Original Dried Cranberries
2/3 cup white chocolate chunks or chips

Directions

Preheat oven to 375 degrees F.

Using an electric mixer, beat butter or margarine and sugar together in a medium mixing bowl until light and fluffy. Add eggs, mixing well. Combine oats, flour, baking soda and salt in a separate mixing bowl. Add to butter mixture in several additions, mixing well after each addition. Stir in dried cranberries and white chocolate chunks.

Drop by rounded teaspoonfuls onto ungreased cookie sheets. Bake for 10-12 minutes or until golden brown. Cool on wire rack.

Cranberry Coffee Cake

Ingredients

2 cups biscuit/baking mix
2 tablespoons sugar
2/3 cup milk
1 egg, beaten
2/3 cup jellied cranberry sauce
TOPPING:
1/2 cup chopped walnuts
1/2 cup packed brown sugar
1/2 teaspoon ground cinnamon
GLAZE:
1 cup confectioners' sugar
2 tablespoons milk
1/4 teaspoon vanilla extract

Directions

In a large bowl, combine the biscuit mix, sugar, milk and egg. Pour into a greased 8-in. square baking dish. Drop cranberry sauce by teaspoonfuls over batter. Combine topping ingredients; sprinkle over cranberry sauce. Bake at 400 degrees F for 18-23 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

In a small bowl, combine the glaze ingredients; drizzle over coffee cake.

Cranberry Molasses Cake

Ingredients

2 1/4 cups all-purpose flour
3/4 cup sugar
3/4 teaspoon salt
1/2 teaspoon baking soda
1/2 teaspoon baking powder
2 eggs
1 cup molasses
3/4 cup water
2 1/4 cups fresh or frozen cranberries, thawed
BUTTER SAUCE:
1 1/2 cups sugar
3/4 cup heavy whipping cream
3/4 cup butter, cubed

Directions

In a large bowl, combine the flour, sugar, salt, baking soda and baking powder. In another bowl, whisk the eggs, molasses and water; stir into dry ingredients just until moistened. Fold in cranberries. Pour into a greased 13-in.x 9-in.x 2-in.baking dish. Bake at 350 degrees F for 40-45 minutes or until a toothpick inserted near the center comes out clean.

Cool on a wire rack for 15 minutes. Meanwhile, in a saucepan, combine the sauce ingredients. Bring to a boil over medium heat, stirring constantly. Cut warm cake into squares; serve with butter sauce.

Festive Cranberry Cream Cheese Squares

Ingredients

2 cups Pillsbury BEST® All Purpose Flour
1 1/2 cups oats
3/4 cup firmly packed brown sugar
1 cup butter or margarine, softened
1 (8 ounce) package cream cheese, softened
1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk
2 eggs
1 (27 ounce) jar NONE SUCH® Ready-to-Use Mincemeat
1 tablespoon brown sugar
2 tablespoons cornstarch
1 (16 ounce) can whole berry cranberry sauce

Directions

Preheat oven to 350 degrees F. In large bowl, beat flour, oats, 3/4 cups brown sugar and butter until crumbly. Reserving 1 1/2 cups crumb mixture, press remaining mixture on bottom of greased 15x10-inch jellyroll pan.

Bake 15 minutes, or until lightly browned. Meanwhile in medium bowl, beat cream cheese until fluffy. Gradually beat in sweetened condensed milk until smooth; beat in eggs. Spread over baked crust; top with mincemeat.

Combine remaining 1 tablespoon sugar and cornstarch; stir in cranberry sauce. Spoon over mincemeat. Top with reserved crumb mixture. Bake 40 minutes or until golden. Cool. Chill. Cut into squares. Garnish as desired. Refrigerate leftovers.

Mulled Cranberry Cider

Ingredients

2 quarts cranberry juice
2 oranges, zested
14 whole cloves
1 1/2 cups dried cranberries
1 teaspoon vanilla extract
1 1/3 cups honey
2 cinnamon sticks

Directions

Pour cranberry juice into a slow cooker; set on high. To the juice add the zest from the oranges, cloves, cranberries, vanilla extract, honey and cinnamon sticks. Heat, stirring occasionally, until hot and steamy, about 20 minutes.

Cranberry Salad III

Ingredients

2 (3 ounce) packages cherry flavored gelatin mix
1 (16 ounce) can whole cranberry sauce
1 (20 ounce) can crushed pineapple with juice
1 (8 ounce) package cream cheese
1 cup chopped pecans
1 tablespoon mayonnaise

Directions

Drain crushed pineapple and save 1/4 cup of the juice. Dissolve gelatin in 2 cups of hot water. Stir in cranberries and crushed pineapple. Pour 1/2 of the mixture in a bowl and leave at room temperature, set the other 1/2 in the refrigerator until firm.

In a separate bowl mix together the cream cheese, mayonnaise, reserved pineapple juice and chopped pecans. Spread mixture over chilled gelatin. Place in refrigerator for 10 minutes. Pour the room temperature gelatin over the top of the cream cheese layer and refrigerate until set.

Cranberry Sweet Potato Bake

Ingredients

1 1/2 pounds sweet potatoes
1 1/2 cups fresh or frozen cranberries
2/3 cup sugar
1/3 cup orange juice
1 teaspoon salt
1 tablespoon butter or margarine
1 1/2 cups granola cereal

Directions

In a large saucepan, cover sweet potatoes with water; bring to a boil. Reduce heat; cover and simmer for 30 minutes or until tender. Drain and cool. Peel potatoes; cut into 1-in. pieces. Combine cranberries, sugar, orange juice and salt; place half in a greased 11-in. x 7-in. x 2-in. baking dish. Top with half of the sweet potatoes. Repeat layers. Dot with butter. Cover and bake at 350 degrees F for 25 minutes or until cranberries are tender. Uncover and sprinkle with granola; return to the oven for 10 minutes.

Orange Cranberry Biscotti

Ingredients

1/2 cup butter
3/4 cup white sugar
2 eggs
1 tablespoon orange zest
2 tablespoons orange liqueur
2 1/4 cups all-purpose flour
1 1/2 teaspoons baking powder
1/4 teaspoon salt
1 1/2 teaspoons ground cinnamon
1/4 cup chopped dried cranberries
3/4 cup toasted and chopped almonds

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream together the butter and sugar. Beat in egg. Stir in the orange zest and orange liqueur. Sift together the flour, baking powder, salt and cinnamon, stir into the creamed mixture, then stir in the almonds and dried cranberries.

On a lightly floured surface, divide the dough in half. Roll each half into a log about 1 1/2 inches wide and 10 inches long. Set the rolls lengthwise on a baking sheet at least 3 inches apart, and flatten slightly.

Bake for 20 to 25 minutes in the preheated oven, until firm to the touch and slightly brown on the top.

Cool for 10 to 15 minutes, then slice each log crosswise, at a diagonal, into 1/2 inch wide slices. Lay them cut side down on the baking sheet and return to the oven for ten minutes, turn them over and bake for 10 more minutes. Cool on wire racks, store in an airtight container. These keep for over a month.

Old English Lemon-Cranberry Cookies

Ingredients

2 cups all-purpose flour
1 cup white sugar
1 teaspoon baking soda
1/2 cup chopped walnuts
1/2 teaspoon ground cloves
1 egg
1/2 cup applesauce
juice from 1 lemon
1 teaspoon vanilla extract
3/4 cup dried cranberries
zest from 1 lemon
1/4 cup butter, softened
2 tablespoons confectioners' sugar

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease 2 baking sheets.

Mix the flour, sugar, baking soda, walnuts, and cloves together in a large mixing bowl. Beat the egg, applesauce, lemon juice, vanilla, cranberries, lemon zest, and butter together in a separate bowl with an electric hand mixer; pour into the flour mixture and mix well. Drop spoonfuls of the dough 2 inches apart onto the prepared baking sheets.

Bake in the preheated oven until the edges are golden, about 10 minutes. Allow the cookies to cool on the baking sheet for 1 minute before removing to a wire rack to cool completely. Dust with the confectioners' sugar to serve.

Cranberry Pecan Salad

Ingredients

1 cup pecan halves
2 tablespoons raspberry vinegar
1/2 teaspoon Dijon mustard
1/2 teaspoon sugar
1/2 teaspoon salt
freshly ground black pepper to taste (optional)
6 tablespoons olive oil
6 cups mixed salad greens, rinsed and dried
3/4 cup dried cranberries
1/2 medium red onion, thinly sliced
crumbled feta cheese

Directions

Preheat oven to 400 degrees F (200 degrees C). Spread pecans evenly on a baking sheet. Toast for 8 to 10 minutes, or until lightly browned and fragrant.

In a small bowl, stir together the vinegar, mustard, sugar, salt, and pepper; mix until sugar and salt dissolve. Whisk in olive oil.

In a salad bowl, toss together the greens, cranberries, pecans, onions, and cheese. Drizzle with vinaigrette, and toss gently to coat.

Tangy Cranberry Bread

Ingredients

1 1/4 cups cranberry juice
3 cups bread flour
2 tablespoons dry milk powder
1 1/2 teaspoons salt
2 tablespoons butter, softened
3 tablespoons orange marmalade
1/3 cup dried cranberries
1 tablespoon active dry yeast

Directions

Place all ingredients (except cranberries) in the bread machine according to manufacturer's instructions. If using the delayed time cycle, place dried cranberries away from water. Press start.

If your machine has a Fruit setting, add the cranberries at the signal, or about 5 minutes before the kneading cycle has finished.

Cranberry Sunflower Bread

Ingredients

2/3 cup dried cranberries
2 cups hot water
2 (.25 ounce) packages active dry yeast
1/4 cup honey
1/4 cup molasses
1 cup warm water (110 degrees F)
1 cup rolled oats
2 eggs, beaten
2 teaspoons salt
1/3 cup shortening
6 cups bread flour
1/3 cup roasted sunflower seeds

Directions

In a small bowl, soak cranberries in hot water. In a separate bowl, dissolve the yeast, honey and molasses in 1 cup warm water. Let stand until creamy, about ten minutes. Drain and chop the cranberries, reserving the liquid; set aside.

In a large bowl, combine the reserved water, oats, eggs, salt , shortening and 2 cups of flour. Mix until well blended. Then stir in the yeast mixture. Add the remaining flour, 1/2 cup at a time, stirring well after each addition. When the dough has started to pull together, add the cranberries and the sunflower seeds.

When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes. Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 45 minutes.

Grease two 9x5 inch loaf pans. Deflate the dough and turn it out onto a lightly floured surface. Divide the dough into two equal pieces and form into loaves. Place the loaves into the prepared pans. (The dough can also be formed into longer loaves and placed on lightly greased baking sheets.) Cover with a damp cloth and let rise until doubled in volume, about 40 minutes. Meanwhile, preheat oven to 450 degrees F (230 degrees C).

Bake for 10 minutes in the preheated oven, then decrease heat to 325 degrees F (165 degrees C) and continue to bake for another 30 minutes. Turn out of pans a few minutes after removing from oven. You can brush all sides with a little butter or margarine, if desired. Don't cut this bread too quickly, it tastes best slightly warm or at room temperature.

Cranberry Oat Yummies

Ingredients

1/2 cup butter or stick margarine, melted
1/2 cup sugar
1 cup packed brown sugar
1 egg
1/4 cup egg substitute
2 tablespoons corn syrup
1 1/2 teaspoons vanilla extract
3 cups quick-cooking oats
1 cup all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon baking powder
1/2 teaspoon salt
1/8 teaspoon ground nutmeg
1 cup dried cranberries

Directions

In a mixing bowl, beat butter and sugars. Add egg, egg substitute, corn syrup and vanilla; mix well. Combine the oats, flour, baking soda, cinnamon, baking powder, salt and nutmeg; gradually add to egg mixture. Stir in cranberries.

Drop by heaping tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 375 degrees F for 8-10 minutes or until golden brown. Cool for 2 minutes before removing from pans to wire racks.

Cranberry Apple Gelatin Mold

Ingredients

1 (16 ounce) can whole cranberry sauce
1 (3 ounce) package raspberry flavored gelatin mix
1 cup water
1/4 teaspoon salt
1 cup lemon yogurt
2 apples, cored and diced with peel
2 large orange, peeled, sectioned, and cut into bite-size
1/2 cup chopped walnuts

Directions

In a saucepan, heat cranberry sauce and water until sauce melts. Add gelatin and stir until gelatin dissolves. Remove from heat. Stir in the apples, oranges, walnuts and yogurt.

Pour mixture into a fancy gelatin mold or a nice bowl and chill overnight before serving.

Cranberry Mousse

Ingredients

1 (6 ounce) package strawberry flavored gelatin
1 cup boiling water
1 (20 ounce) can crushed pineapple
1 (16 ounce) can whole berry cranberry sauce
3 tablespoons lemon juice
1 teaspoon grated lemon peel
1/2 teaspoon ground nutmeg
2 cups sour cream
1/2 cup chopped pecans

Directions

In a large bowl, dissolve gelatin in boiling water. Drain pineapple, setting the pineapple aside and adding juice to gelatin. Stir in cranberry sauce, lemon juice, peel and nutmeg. Chill until mixture thickens. Fold in sour cream, pineapple and pecans. Pour into a glass serving bowl or an oiled 9-cup mold. Chill until set, at least 2 hours.

Cranberry Relish I

Ingredients

1 large orange, quartered with peel
1 pound cranberries
1 1/2 cups white sugar
1/2 cup apricot preserves
1 (8 ounce) can crushed pineapple, drained
2 tablespoons lemon juice

Directions

Finely chop the orange in a food processor.

Combine cranberries and sugar in a heavy saucepan. Cook and stir over medium heat until cranberries just begin to pop, about 10 minutes.

Transfer cranberries to a bowl, add apricot preserves and mix until melted. Stir in chopped orange, drained crushed pineapple and lemon juice. Cover and refrigerate until well chilled.

Cranberry Nut Bars

Ingredients

2 eggs
1 cup sugar
1/2 teaspoon almond extract
1/2 teaspoon vanilla extract
1/8 teaspoon salt
1/2 cup butter or margarine, melted
1 1/2 cups all-purpose flour
1 teaspoon baking powder
2 cups fresh or frozen cranberries
1/2 cup chopped walnuts

Directions

In a mixing bowl, beat eggs, sugar, extracts and salt. Add butter. Combine flour and baking powder; gradually add to the sugar mixture and mix well. Fold in cranberries and nuts. Transfer to a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 30-35 minutes or until golden brown. Cool on a wire rack. Cut into bars.

Cranberry-Raspberry Dessert Sauce

Ingredients

1 cup fresh orange juice
1 cup white sugar
1 (12 ounce) bag fresh cranberries
2 cups fresh or frozen raspberries

Directions

Stir the orange juice and sugar together in a pan over medium heat. Add the cranberries and bring to a boil. Cook and stir until the cranberries burst. Stir in the raspberries; reduce heat and simmer 10 to 15 minutes. Refrigerate or serve warm.

Maple Cranberry Sauce

Ingredients

1 (12 ounce) package fresh or frozen cranberries
1 1/2 cups maple syrup
1/3 cup water

Directions

In a large saucepan, combine all ingredients. Bring to a boil. Reduce heat; simmer, uncovered, for 20 minutes, stirring occasionally. Cool. Cover and refrigerate until ready to serve.

Tenderloin, Cranberry and Pear Salad with Honey

Ingredients

4 (4 ounce) beef tenderloin steaks, cut 3/4 inch thick
1/2 teaspoon coarse grind black pepper
1 (5 ounce) package mixed baby salad greens
1 medium red or green pear, cored, cut into wedges
1/4 cup dried cranberries
Salt
1/4 cup coarsely chopped pecans, toasted
1/4 cup crumbled goat cheese (optional)

Honey Mustard Dressing:
1/2 cup prepared honey mustard
2 tablespoons water
1 1/2 teaspoons olive oil
1 teaspoon white wine vinegar
1/4 teaspoon coarse grind black pepper
1/8 teaspoon salt

Directions

Season beef steaks with 1/2 teaspoon pepper. Heat large nonstick skillet over medium heat until hot. Place steaks in skillet; cook 7 to 9 minutes for medium rare (145 degrees F) to medium (160 degrees F) doneness, turning occasionally.

Meanwhile whisk Honey Mustard Dressing ingredients in small bowl until well blended. Set aside. Divide greens evenly among 4 plates. Top evenly with pear wedges and dried cranberries.

Carve steaks into thin slices; season with salt as desired. Divide steak slices evenly over salads. Top each salad evenly with dressing, pecans and goat cheese, if desired.

Cranberry Cinnamon Roll-Ups

Ingredients

12 slices bread, crust removed
7 tablespoons butter or margarine, softened, divided
2/3 cup whole berry cranberry sauce
1/3 cup sugar
1 1/2 teaspoons ground cinnamon

Directions

Spread bread with 2 tablespoons butter. Spread each buttered slice with about 1 tablespoon cranberry sauce. Roll up jelly-roll style; secure with a toothpick if desired. In a shallow microwave-safe bowl, heat the remaining butter in the microwave until melted. Combine the sugar and cinnamon in another shallow bowl. Dip roll-ups in butter, then roll in cinnamon-sugar. Place seam side down on an ungreased baking sheet. Bake at 400 degrees F for 6-8 minutes or until browned. Remove toothpicks before serving.

Cranberry Ice

Ingredients

3 cups fresh or frozen cranberries
2 cups water
1 1/2 cups sugar
1 teaspoon unflavored gelatin
1/2 cup cold water
1/2 cup lemon juice

Directions

In a large saucepan, bring cranberries and water to a boil. Cook over medium heat until the berries pop, about 10 minutes. Remove from the heat; cool slightly. Press mixture through a sieve or food mill, reserving juice and discarding skins and seeds.

In a small bowl, sprinkle gelatin over cold water; set aside. In a saucepan, combine cranberry mixture and sugar; cook and stir until sugar is dissolved and mixture just begins to boil. Remove from the heat. Stir in gelatin mixture, stirring until gelatin is dissolved. Add lemon juice.

Transfer to a shallow 1-qt. freezer container. Cover and freeze until ice begins to form around the edges of container, about 1 hour; stir mixture. Freeze until slushy, stirring occasionally.

Cranberry Sauce Extraordinaire

Ingredients

1 cup water
1 cup white sugar
1 (12 ounce) package fresh cranberries
1 orange, peeled and pureed
1 apple - peeled, cored and diced
1 pear - peeled, cored and diced
1 cup chopped dried mixed fruit
1 cup chopped pecans
1/2 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg

Directions

In a medium saucepan, boil water and sugar until the sugar dissolves. Reduce the heat to simmer, and stir in cranberries, pureed orange, apple, pear, dried fruit, pecans, salt, cinnamon, and nutmeg. Cover, and simmer for 30 minutes, stirring occasionally, until the cranberries burst. Remove from heat, and let cool to room temperature.

Cranberry Baklava

Ingredients

1 (16 ounce) package frozen phyllo dough, thawed
1 cup butter (no substitutes), melted
1 1/2 cups fresh or frozen cranberries, finely chopped
1 cup finely chopped walnuts
1 cup sugar
1 teaspoon ground cinnamon
1 1/2 cups honey

Directions

Grease a 13-in. x 9-in. x 2-in. baking dish. Trim phyllo dough to fit pan. Layer six sheets of phyllo dough in dish, brushing each with butter. In a bowl, combine the cranberries, walnuts, sugar and cinnamon. Sprinkle 1-1/4 cups over top layer of phyllo. Layer and brush six sheets of dough with butter. Top with 1-1/4 cups cranberry mixture. Layer and brush six more sheets of dough with butter; top with remaining cranberry mixture. Top with the remaining dough, brushing each sheet with butter. Using a sharp knife, cut halfway through layers to make 24 pieces. Bake at 325 degrees F for 60-70 minutes or until golden brown.

In a small saucepan, heat the honey over low heat just until warm and thin. Pour over warm baklava. Cool on a wire rack for 1 hour.

Cranberry Salad VI

Ingredients

1 (8 ounce) package cream cheese, softened
2 tablespoons mayonnaise
2 tablespoons white sugar
1 (16 ounce) can whole cranberry sauce
1/2 cup chopped pecans
1 cup heavy whipping cream
1 teaspoon vanilla extract
1/2 cup confectioners' sugar

Directions

In a large bowl, mix together the cream cheese, mayonnaise, sugar, cranberry sauce and pecans.

In a mixing bowl, beat the whipping cream until stiff peaks form; add the vanilla and confectioners sugar. Mix well and fold into cranberry mixture. Refrigerate at least 6 hours before serving.

Cranberry Layer Cake

Ingredients

1 (18.25 ounce) package white cake mix
1 1/3 cups water
1/3 cup vegetable oil
3 eggs
1 tablespoon grated orange peel
1 cup fresh or frozen cranberries, thawed and coarsely chopped
1 cup finely chopped walnuts
CREAM CHEESE FROSTING:
1 (8 ounce) package cream cheese, softened
1/2 cup butter or margarine, softened
1 teaspoon vanilla extract
1/2 teaspoon grated orange peel
3 1/2 cups confectioners' sugar
1/4 cup finely chopped walnuts

Directions

In a large mixing bowl, combine the first five ingredients; mix well. stir in the cranberries and walnuts. Pour into two greased 9-in. round baking pans. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

For frosting, in a small mixing bowl, beat cream cheese, butter, vanilla and orange peel until blended. Gradually beat in confectioners' sugar. Spread between layers and over top and sides of cake. Sprinkle with walnuts.

Cranberry Orange Loaf

Ingredients

2 cups all-purpose flour
1 cup sugar
1 1/2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 egg
1/2 cup orange juice
Grated peel of 1 orange
2 tablespoons butter or margarine, melted
2 tablespoons hot water
1 cup fresh or frozen cranberries
1 cup chopped walnuts

Directions

Combine flour, sugar, baking powder, baking soda and salt in a large mixing bowl. In a small bowl, beat egg; add orange juice, peel, butter and water. Stir into dry ingredients just until moistened. Fold in cranberries and nuts. Spoon into a greased 9-in. x 5-in. x 3-in. loaf pan or two 5-in. x 2-1/2-in. x 2-in. mini-loaf pans. Bake at 325 degrees F for 1 hour or until bread tests done. Cool in pan for 10 minutes before removing to a wire rack.

Fresh Cranberry Punch

Ingredients

4 cups fresh or frozen cranberries
3 1/2 quarts water
12 whole cloves
4 (3 inch) cinnamon sticks
3/4 cup orange juice
2/3 cup fresh lemon juice
2 cups sugar

Directions

In Dutch oven or large kettle, combine cranberries, water, cloves and cinnamon. Bring to boil; cover, reduce heat and simmer 12-15 minutes. Strain cooked juice through fine sieve or cheese cloth, squeezing gently. To strained juice, add orange juice, lemon juice and sugar; stir until sugar dissolves. Serve piping hot.

Cranberry Pork Roast

Ingredients

1 (3 pound) boneless rolled pork loin roast
1/2 teaspoon salt
1/4 teaspoon pepper
1 (16 ounce) can whole berry cranberry sauce
1/4 cup honey
1 teaspoon grated orange peel
1/8 teaspoon ground cloves
1/8 teaspoon ground nutmeg

Directions

Cut roast in half and place in a slow cooker; sprinkle with salt and pepper. Combine the remaining ingredients; pour over roast. Cover and cook on low for 4-5 hours or until a meat thermometer reads 160 degrees F. Let stand 10 minutes before slicing.

Cranberry Apple Gelatin Mold

Ingredients

1 (16 ounce) can whole cranberry sauce
1 cup water
2 (3 ounce) packages raspberry flavored gelatin mix
1/4 teaspoon salt
2 apples, cored and diced with peel
2 oranges, peeled, sectioned, and chopped
1/2 cup chopped walnuts
1 cup lemon yogurt

Directions

In a saucepan over medium heat, combine cranberry sauce and water. Heat until sauce melts. Stir in gelatin until it dissolves. Remove from heat. Mix in apples, oranges, walnuts, and yogurt.

Pour mixture into a fancy gelatin mold or a nice bowl, and refrigerate overnight. To serve, dip briefly in hot water, and invert onto a serving dish.

Cranberry Cheese Spread

Ingredients

1 (8 ounce) package cream cheese, softened
1/2 cup sour cream
2 tablespoons honey
1/4 teaspoon ground cinnamon
1 (16 ounce) can whole berry cranberry sauce
1/3 cup slivered almonds, toasted
Assorted crackers

Directions

In a small mixing bowl, beat the cream cheese, sour cream, honey and cinnamon until smooth. Spread onto a serving dish or plate. In a bowl, stir cranberry sauce until it reaches spreading consistency; spread over cream cheese mixture. Sprinkle with almonds. Cover and refrigerate for 2-3 hours. Serve with crackers.

Stuffed Cranberry Apples

Ingredients

1/2 cup sour cream
1/3 cup dried cranberries
1/2 cup brown sugar
1 teaspoon grated orange zest
1 (15 ounce) package ready-to-use refrigerated pie crust
6 apples, cored

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Mix the sour cream, cranberries, brown sugar, and orange zest together and set aside. Slice each pie crust into three strips. Wrap each cored apple with one strip of pastry, covering the bottom of the apple, but leaving the top open. Fill each apple with the prepared filling. Place the wrapped and filled apples into a baking dish.

Bake the apples in the preheated oven until the pastry is evenly browned and the apples are tender, about 30 minutes. Let the apples stand at room temperature for 10 minutes before serving.

Roast Beef Tenderloin with Cranberry-Red Wine

Ingredients

1 tablespoon olive oil
1 (2 pound) center-cut beef tenderloin
salt and pepper
3 tablespoons butter
1/3 cup minced shallots
2 cloves garlic, minced
1 cup red wine
1 cup Ocean Spray® 100% Juice Cranberry Juice Blend
3/4 cup beef broth
1 teaspoon chopped fresh thyme

Directions

Heat oven to 425 degrees F. Spray small rimmed baking sheet with cooking spray. Heat oil in large wide skillet over medium-high heat until hot. Add beef and cook 4 to 6 minutes or until browned on all sides, reducing heat to medium if necessary. Place beef on baking sheet; season beef with salt and pepper. Reserve skillet.

Bake 20 to 25 minutes or until internal thermometer reaches 132 to 135 degrees F. for medium-rare. Let stand loosely covered 10 minutes before slicing. Slice and place on a platter.

Meanwhile, add 1 tablespoon of the butter to reserved skillet and melt over medium heat. Add shallots and cook 1 minute. Add garlic and cook 20 seconds. Add wine and increase heat to high. Add cranberry juice blend, beef broth and thyme and boil 10 to 15 minutes or until slightly thickened. Reduce heat to medium and whisk in remaining 2 tablespoons butter; strain. Spoon over beef before serving.

Cranberry Walnut Bread

Ingredients

3/4 cup butter
3 cups white sugar
3 eggs, beaten
6 cups all-purpose flour
1 tablespoon salt
1 1/2 tablespoons baking powder
1 1/2 teaspoons baking soda
2 1/4 cups orange juice
3 tablespoons orange zest
3 cups chopped cranberries
1 1/2 cups chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease three 8x4 inch loaf pans.

Blend together butter, sugar and eggs.

Sift together the flour, salt, baking powder and baking soda. Add to wet ingredients, alternating with orange juice.

Mix in the orange rind, cranberries and walnuts. Stir until just combined and pour into prepared pans.

Bake for 30 to 35 minutes or until toothpick inserted in center comes out clean.

Cranberry Pork Chops I

Ingredients

1/3 cup fresh or frozen cranberries, chopped
2 tablespoons orange marmalade
1/8 teaspoon ground cloves
2 pork chops
salt and pepper to taste
2 tablespoons honey

Directions

Preheat oven to 325 degrees F (165 degrees C). Generously grease a 9x9 inch glass baking dish.

In a bowl, mix cranberries, marmalade, and cloves. Make a pocket in each pork chop by cutting into pork toward the bone; fill pockets with cranberry mixture.

Place the pork chops in prepared baking pan. Season with salt and pepper to taste. Spoon 1 tablespoon honey over each chop. Bake uncovered about 45 minutes or until pork is no longer pink in the center.

Three-Minute Prep Baked Crispy Cranberry

Ingredients

1 whole chicken, cut into pieces
1 (14.5 ounce) can whole berry cranberry sauce
1 cup cornflake crumbs

Directions

Preheat an oven to 375 degrees F (190 degrees C).

Place the chicken pieces into a glass baking dish, and cover with the cranberry sauce. Sprinkle evenly with the cornflake crumbs.

Cook the chicken until no longer pink at the bone and the juices run clear, about 30 minutes. An instant-read thermometer inserted near the bone should read 165 degrees F (74 degrees C).

Cranberry Chicken III

Ingredients

2 1/2 pounds cut up chicken pieces
salt and pepper to taste
1 (8 ounce) can jellied cranberry sauce
1/4 cup corn syrup
2 tablespoons lemon juice
2 tablespoons melted butter
1/2 teaspoon dried rosemary, crushed

Directions

Heat grill to medium. Rinse chicken and pat dry. Season with salt and pepper to taste.

To Make Sauce: In a medium bowl combine the cranberry sauce, corn syrup, lemon juice, butter/margarine and rosemary. Mix well. Set aside.

Grill chicken pieces, bone side up, on uncovered grill over medium hot coals for 20 minutes. Turn chicken and grill for another 20 to 30 minutes or until tender and juices run clear, brushing often with the sauce during the last 15 minutes of cooking.

Pheasant with Cranberry Sauce

Ingredients

1 pheasant
1/4 teaspoon salt, divided
1/4 teaspoon pepper, divided
2 tablespoons butter, melted
1 (12 ounce) package fresh or frozen cranberries
1 cup sugar
1 cup orange juice
1/2 teaspoon ground cinnamon
2 tablespoons grated orange peel

Directions

Sprinkle cavity of pheasant with 1/8 teaspoon salt and 1/8 teaspoon pepper. Place pheasant on a rack in shallow roasting pan. Brush with butter; sprinkle with remaining salt and pepper. Cover and bake at 325 degrees F for 45 minutes. Uncover; bake 40-60 minutes longer or until a meat thermometer reads 180 degrees F, basting with pan juices frequently.

Meanwhile, in a large saucepan, combine the cranberries, sugar, orange juice and cinnamon. Cook over medium heat for 10-12 minutes or until the berries begin to pop, stirring frequently. Stir in the orange peel. Simmer 5 minutes longer. Cover pheasant with foil and let stand for 10 minutes before carving. Serve sauce with pheasant.

Cranberry-Black Cherry Gelatin Salad

Ingredients

1 (6 ounce) package black cherry flavored gelatin mix
1 (16 ounce) container sour cream, room temperature
1 (16 ounce) can whole cranberry sauce
1 cup chopped walnuts
2 cups hot water

Directions

Combine gelatin mix and hot water until the gelatin dissolves. Stir in the can of cranberries and mix well. Add the room temperature sour cream and stir to combine. Place gelatin mixture in the refrigerator until almost set. Stir in the walnuts and return to the refrigerator until the mixture is completely set.

Cranberry Sweet Potato Bread

Ingredients

1 cup orange juice
1/2 cup dried cranberries
1 (8 ounce) package cream cheese, softened
3 tablespoons confectioners' sugar
1 teaspoon lemon extract
DOUGH:
1/3 cup butter or margarine, softened
1 1/4 cups sugar
1 egg
1 cup cold mashed sweet potatoes
1 3/4 cups all-purpose flour
1 teaspoon ground cinnamon
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup dried cranberries
1/2 cup chopped macadamia nuts or almonds

Directions

In a saucepan, combine orange juice and cranberries; bring to a boil. Reduce heat. Simmer, uncovered, for 5 minutes or until cranberries are softened; drain. In a mixing bowl, beat cream cheese, confectioners' sugar and lemon extract until smooth. Fold in cranberry mixture. Cover and refrigerate for at least 1 hour. Meanwhile, in a mixing bowl, cream butter and sugar. Beat in egg and sweet potatoes. Combine the dry ingredients; gradually add to creamed mixture. Fold in cranberries and nuts. Transfer to a greased 9-in. x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for 55 -65 minutes or until a toothpick comes out clean. Cover loosely with foil if the top browns too quickly. Cool for 10 minutes before removing from pan to a wire rack. Serve with the cream cheese spread.

Cranberry Brunch Punch

Ingredients

4 cups cranberry juice
2 cups orange juice
1 cup pineapple juice
1/2 cup lemon juice
1/2 cup water
1/3 cup sugar
1 teaspoon almond extract

Directions

In a large container, combine all of the ingredients; stir until sugar is dissolved. Refrigerate until serving.

Chicken with Cranberry Compote

Ingredients

4 boneless, skinless chicken breast halves
2 tablespoons fresh lemon juice
2 tablespoons vegetable oil
1/2 teaspoon salt
1/4 teaspoon pepper
1/4 cup dried cranberries
1 cup boiling water
4 tablespoons butter or margarine, divided
1/2 cup chopped celery
1/4 cup diced red onion
1/2 cup chopped, peeled tart apple
1/4 cup cranberry juice
3 tablespoons apple juice
1 tablespoon red wine vinegar
1/4 teaspoon ground coriander
1/8 teaspoon ground allspice

Directions

Place chicken in a large shallow bowl. Combine lemon juice, oil, salt and pepper; pour over chicken. Cover and refrigerate. Meanwhile, place cranberries in a small bowl. Cover with boiling water and let stand for 15 minutes. In a 2-qt. saucepan, melt 2 tablespoons butter over medium-high heat. Add celery and onion; saute until onion is tender. Reduce heat to medium. Drain cranberries; add to celery mixture with apple. Stir in cranberry juice, apple juice and vinegar. Cook, stirring constantly, for 5 minutes or until liquid is reduced by half. Stir in coriander and allspice. Cover and keep warm. Drain chicken, discarding marinade. In a large skillet, melt remaining butter over medium-high heat. Add chicken and cook 5 minutes or until lightly browned. Turn; cover and reduce heat to low. Cook 10 minutes longer or until juices run clear. Place chicken on a serving platter on top with cranberry compote.

Cranberry Pork Chops II

Ingredients

6 pork chops
2 cups fresh or frozen cranberries
3/4 cup white sugar
1 teaspoon salt
1/4 teaspoon ground black pepper
water as needed

Directions

In a skillet, brown chops slowly in oil; drain.

Add cranberries, sugar, salt and pepper to chops with 1/2 cup water to start. Bring to boil; reduce heat. Simmer, covered, for about 45 minutes or until tender but not dry. Add water if necessary to keep chops from drying out.

Holiday Cranberry Applesauce

Ingredients

3 pounds cooking apples, such as McIntosh or Rome, cored and sliced (do not peel)
1 1/2 cups cranberry juice cocktail
2/3 cup red hot cinnamon candies (available in cake-decorating aisle)

Directions

In a large pot, combine all ingredients. Bring to a boil. Cook over medium heat, covered, 15 minutes.

Lower heat; simmer until apples are very soft, about 20 minutes. Cool slightly. Transfer to a food processor with the knife blade; process until smooth. Serve warm, chilled or at room temperature.

Cranberry Pistachio Biscotti

Ingredients

1/4 cup light olive oil
3/4 cup white sugar
2 teaspoons vanilla extract
1/2 teaspoon almond extract
2 eggs
1 3/4 cups all-purpose flour
1/4 teaspoon salt
1 teaspoon baking powder
1/2 cup dried cranberries
1 1/2 cups pistachio nuts

Directions

Preheat the oven to 300 degrees F (150 degrees C).

In a large bowl, mix together oil and sugar until well blended. Mix in the vanilla and almond extracts, then beat in the eggs. Combine flour, salt, and baking powder; gradually stir into egg mixture. Mix in cranberries and nuts by hand.

Divide dough in half. Form two logs (12x2 inches) on a cookie sheet that has been lined with parchment paper. Dough may be sticky; wet hands with cool water to handle dough more easily.

Bake for 35 minutes in the preheated oven, or until logs are light brown. Remove from oven, and set aside to cool for 10 minutes. Reduce oven heat to 275 degrees F (135 degrees C).

Cut logs on diagonal into 3/4 inch thick slices. Lay on sides on parchment covered cookie sheet. Bake approximately 8 to 10 minutes, or until dry; cool.

Michelle's Famous Washed Cranberry Sauce

Ingredients

1 (12 ounce) package fresh cranberries, picked through and rinsed
1 1/2 cups water
1/2 cup white sugar
1/2 cup packed brown sugar

Directions

Combine the cranberries, water, white sugar, and brown sugar in a saucepan. Bring to a boil over high heat; cook uncovered for 5 minutes. Spoon off any foam that forms. Serve hot or cold.

Cranberry Relish II

Ingredients

4 large oranges, peeled and seeded
2 pounds cranberries
4 apples, cored and diced with peel
4 cups white sugar

Directions

Take the yellow peel from oranges; trim off and discard white part. Put orange pulp and yellow peel, cranberries, and apples through food chopper. Add sugar and mix well.

Cover and refrigerate. Or pour into glass jars, leaving 1/2 inch head space. Seal and freeze.

Cranberry Pomegranate Sauce

Ingredients

2 large tart apples
2 pomegranates, peeled and seeds separated
1 (16 fl oz) bottle pomegranate juice
2 cups white sugar
2 large oranges
2 (12 ounce) bags fresh cranberries, rinsed and sorted
1 cup pecans, chopped

Directions

Peel and core apples, and put peelings and cores in a small saucepan with pomegranate seeds, 1/2 cup juice, and 1/2 cup sugar. Bring to a boil, and then reduce heat to simmer. Cook for 30 minutes.

Chop the peeled apples, and place in a large saucepan. Remove zest from half of one orange, chop very fine, and add to apples. Peel oranges, chop coarsely, and add to pan along with cranberries and remaining juice and sugar. Bring to a boil, reduce heat to simmer, and cook for 30 minutes.

Remove small pan from heat, and strain juice into larger pan. Cool solids slightly, and then push though a sieve to remove seeds and peels, adding remaining pulp to larger pan. Stir in nuts, if desired. Cook about 10 minutes longer. Serve warm, room temperature, or chilled.

Fall Salad with Cranberry Vinaigrette

Ingredients

1/2 cup cider vinegar
1/4 cup cranberries
1/4 cup olive oil
2 teaspoons white sugar
1/8 teaspoon kosher salt
1 pinch freshly ground black pepper

2 heads romaine lettuce - rinsed, dried, and torn into bite-size pieces
2 medium heads Belgian endive - washed, dried and chopped
2 red Anjou pears
1/2 cup toasted walnuts, chopped
1/2 cup crumbled Gorgonzola cheese

Directions

In a saucepan, combine vinegar and cranberries. Cook over medium heat until cranberries soften. Remove from heat; add olive oil, sugar, salt and pepper. Place in blender and mix until smooth. Refrigerate until chilled.

Core and julienne one pear, core and dice the other.

In a large bowl, combine the Romaine lettuce, endive, diced pears, walnuts and Gorgonzola. Toss and drizzle with enough dressing to coat.

Divide among salad plates and garnish with julienned pear. Top with any additional walnuts as well.

Cranberry Pork Chops

Ingredients

6 bone-in pork loin chops
1 (16 ounce) can jellied cranberry sauce
1/2 cup cranberry or apple juice
1/4 cup sugar
2 tablespoons spicy brown mustard
2 tablespoons cornstarch
1/4 cup cold water
1/2 teaspoon salt
Dash pepper

Directions

Place pork chops in a slow cooker. Combine cranberry sauce, juice, sugar and mustard until smooth; pour over chops. Cover and cook on low for 7-8 hours or until meat is tender. Remove chops; keep warm. In a saucepan, combine cornstarch and cold water until smooth; gradually stir in cooking juices. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in salt and pepper. Serve over chops.

Cranberry Scones

Ingredients

2 cups all-purpose flour
1/4 cup packed brown sugar
1 tablespoon baking powder
1/4 teaspoon ground nutmeg
1/4 teaspoon salt
1/4 cup butter, chilled and diced
1 cup fresh cranberries, roughly chopped
1/3 cup white sugar
1 grated zest of one orange
1/2 cup chopped walnuts
3/4 cup half-and-half cream
1 egg

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl, stir together flour, brown sugar, baking powder, nutmeg and salt. Cut in butter until mixture resembles coarse crumbs.

In a separate bowl, toss cranberries with sugar; add to flour mixture along with orange peel and nuts. Mix lightly.

In another bowl, beat together cream and egg; slowly pour into dry ingredients, mixing with rubber scraper until dough forms. Knead dough 4 or 5 times, being careful not to over handle. Divide dough in half. Turn out onto lightly floured surface. Shape each half into a 6 inch circle. Cut each circle into 6 wedges. Place scones on lightly greased baking sheets.

Bake in preheated oven until golden brown, about 20 minutes.

Cranberry Pumpkin Bread

Ingredients

3 1/2 cups all-purpose flour
1 1/2 cups sugar
2 teaspoons pumpkin pie spice
1 teaspoon baking soda
1 teaspoon baking powder
3/4 teaspoon salt
1 (16 ounce) can whole berry cranberry sauce
1 (15 ounce) can solid pack pumpkin
3/4 cup chopped pecans
2/3 cup vegetable oil
4 eggs
GLAZE:
1 cup confectioners' sugar
1/4 cup orange juice concentrate
1/8 teaspoon ground allspice

Directions

In a large bowl, combine flour, sugar, pie spice, baking soda, baking powder and salt. In another bowl, combine the cranberry sauce, pumpkin, pecans, oil and eggs; stir into dry ingredients and mix well. Pour into two greased 9-in. x 5-in. x 3-in. loaf pans. Bake at 350 degrees F for 65 minutes or until a toothpick inserted in the center comes out clean. Cool for 10 minutes; remove from pans to a wire rack to cool completely. Combine glaze ingredients; drizzle over loaves.

Cranberry Crisps

Ingredients

1 cup butter flavored shortening
1 cup sugar
1 cup packed brown sugar
2 eggs
2 teaspoons vanilla extract
2 1/2 cups old-fashioned oats
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt
1/2 teaspoon baking powder
1 1/3 cups dried cranberries
1 cup coarsely chopped walnuts

Directions

In a mixing bowl, cream shortening and sugars. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine oats, flour, baking soda, cinnamon, salt and baking powder; gradually add to the creamed mixture. Stir in the cranberries and walnuts.

Drop by tablespoonfuls 2 in. apart onto lightly greased baking sheets. Bake at 350 degrees F for 12-14 minutes or until lightly browned. Remove to wire racks to cool.

Cranberry Cheese Bars

Ingredients

2 cups all-purpose flour
1 1/2 cups rolled oats
3/4 cup brown sugar
1 cup butter, softened
1 (8 ounce) package cream cheese
1 (14 ounce) can sweetened condensed milk
1/4 cup lemon juice
1 tablespoon brown sugar
2 tablespoons cornstarch
1 (16 ounce) can whole berry cranberry sauce

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, stir together the flour, oats and 3/4 cup of brown sugar. Cut in the butter until the mixture is crumbly. Reserve 1 1/2 cups of this mixture and press the remaining mixture into the bottom of a 9x13 inch pan.

Bake for 15 minutes in the preheated oven. Meanwhile, in a small bowl, beat cream cheese with sweetened condensed milk until light and fluffy. Stir in the lemon juice and spread the mixture evenly over the prepared crust. Empty the can of cranberry sauce into a small bowl and stir in the cornstarch and brown sugar. Spoon over the cream cheese layer. Sprinkle the top with the reserved crust mixture.

Bake for 35 to 40 minutes in the preheated oven, until top is golden. Let cool completely before cutting into bars. Store covered in the refrigerator.

Grandma's Cranberry Sauce

Ingredients

1 (12 ounce) bag cranberries
2 navel oranges - washed thoroughly, unpeeled, cut into quarters
3 apples - peeled, cored and halved
1 cup pecans
1 cup white sugar, or to taste

Directions

Place the cranberries, oranges, apples, pecans, and sugar in the bowl of a food processor. Process until all ingredients are evenly ground, 2-3 minutes. Pour mixture into a bowl, cover, and refrigerate at least 2 days before serving.

Cranberry Apple Cider

Ingredients

4 cups water
4 cups apple juice
1 (12 ounce) can frozen apple juice concentrate, thawed
1 medium apple - peeled, cored and diced
1 cup fresh or frozen cranberries
1 medium orange, peeled and sectioned
1 cinnamon stick

Directions

In a 5-qt. slow cooker, combine all ingredients. Cover and cook on low for 2 hours or until cider reaches desired temperature. Discard cinnamon stick. If desired, remove fruit with a slotted spoon before serving.

Steamed Cranberry Pudding

Ingredients

PUDDING:
1/2 cup light molasses
1/2 cup hot water
2 teaspoons baking soda
1 1/2 cups all-purpose flour
2 cups fresh or frozen cranberries
1/2 teaspoon salt
SAUCE:
1 cup sugar
1 teaspoon cornstarch
Dash salt
1 cup heavy cream
1/2 cup butter or margarine
1 teaspoon vanilla extract

Directions

In a mixing bowl, combine all pudding ingredients in order given. Pour into a well-greased 4-cup pudding mold. Place in a deep kettle on a rack. Fill kettle with boiling water to 1-in. depth; cover kettle and boil gently. Replace water as needed. Steam about 1 hour or until pudding tests done. Let stand 5 minutes before unmolding. Meanwhile, for sauce, combine sugar, cornstarch and salt in a saucepan. Add cream and butter. Cook and stir over medium heat until mixture begins to boil. Boil for about 1 minutes. Remove from heat and stir in vanilla. Serve pudding and sauce warm.

POP-TARTSв„ў Apple Cranberry Pie

Ingredients

1 (9 inch) refrigerated rolled pie pastry
2 (21 ounce) cans apple pie filling, peach pie filling, or combination
1/2 cup dried cranberries
1/2 teaspoon almond extract
4 KELLOGG'SB® POP-TARTSB® Frosted Brown Sugar Cinnamon toaster pastries
1/4 cup finely chopped walnuts

Directions

Fit pastry into 9-inch pie plate according to package directions. Crimp edges.

In medium bowl stir together pie filling, cranberries, and almond extract. Spoon into pastry.

Crumble KELLOGG'SB® POP-TARTSB® FROSTED BROWN SUGAR CINNAMON toaster pastries over top of pie. Sprinkle with nuts.

Baked at 375 degrees F, loosely covered with foil, for 30 minutes. Remove foil. Bake at 375 degrees F about 15 minutes more or until golden brown. Serve warm or at room temperature.

Easy Cranberry Pie

Ingredients

2 (16 ounce) cans whole berry cranberry sauce
1/4 cup packed brown sugar
2 tablespoons butter or margarine, softened
1 Pastry for double-crust pie (9 inches)

Directions

In a bowl, combine cranberry sauce, brown sugar and butter. Line pie plate with bottom pastry; add filling. Top with a lattice crust. Bake at 350 degrees F for 50-60 minutes or until the crust is lightly browned.

Crazy Yummy Cranberry Pecan Cookies with

Ingredients

Cookie:
2 1/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 cup butter
3/4 cup white sugar
3/4 cup brown sugar, packed
1 teaspoon vanilla extract
2 eggs
1 cup chopped pecans
1 cup rolled oats
1 cup sweetened dried cranberries (such as Ocean SprayB® CraisinsB®)

Glaze:
1 1/2 cups confectioners' sugar
1/2 cup freshly squeezed orange juice
1 orange, zested
1 tablespoon butter

Directions

Preheat an oven to 375 degrees F (190 degrees C). Sift the flour, baking soda, and salt together in a bowl.

In a large bowl, beat together the butter, white and brown sugars, and vanilla extract with an electric mixer until the mixture is creamy and well blended. Beat in eggs, one at a time, and then gradually beat in the flour just until the mixture makes a soft dough. Stir in the pecans, rolled oats, and cranberries, and drop by heaping spoonfuls onto ungreased baking sheets.

Bake in the preheated oven until the cookies are set and the edges are slightly brown, 10 to 12 minutes. Let the cookies cool for 1 minute on baking sheets before removing to wire racks to finish cooling. Glaze cookies while still a little warm.

Place the confectioners' sugar and orange juice in a microwave-safe bowl, and stir to dissolve the sugar. Stir in the orange zest and butter, and microwave on medium power until the butter melts and the mixture is warm, about 30 seconds. Stir the warm glaze until smooth, and drizzle over cookies.

Cranberry-Black Cherry Gelatin Salad

Ingredients

1 (6 ounce) package black cherry flavored gelatin mix
1 (16 ounce) container sour cream, room temperature
1 (16 ounce) can whole cranberry sauce
1 cup chopped walnuts
2 cups hot water

Directions

Combine gelatin mix and hot water until the gelatin dissolves. Stir in the can of cranberries and mix well. Add the room temperature sour cream and stir to combine. Place gelatin mixture in the refrigerator until almost set. Stir in the walnuts and return to the refrigerator until the mixture is completely set.

Cranberry Sauce with Apricots, Raisins, and

Ingredients

1 cup orange juice
1 cup water
4 cups fresh cranberries
3/4 cup sugar
1 cup chopped dried apricots
1 cup golden raisins
1 tablespoon grated orange zest

Directions

In a large saucepan over medium heat, mix the orange juice, water, cranberries, sugar, apricots, raisins, and orange zest. Stir constantly until sugar has dissolved, about 5 minutes. Bring to a boil, and cook 10 minutes, or until cranberries have burst. Remove from heat, and chill at least 8 hours, or overnight, before serving cold.

Cranberry Relish II

Ingredients

4 large oranges
2 pounds cranberries
4 apples, cored and diced with peel
4 cups white sugar

Directions

Take the yellow peel from oranges; trim off and discard white part. Put orange pulp and yellow peel, cranberries, and apples through food chopper. Add sugar and mix well.

Cover and refrigerate. Or pour into glass jars, leaving 1/2 inch head space. Seal and freeze.

Cranberry Dream Pie

Ingredients

3/4 cup sugar
2 teaspoons cornstarch
1/4 cup cold water
2 cups fresh or frozen cranberries
2 (3 ounce) packages cream cheese, softened
1 cup confectioners' sugar
1 teaspoon vanilla extract
1 cup whipping cream, whipped
1 (9 inch) baked pie shell or graham cracker crumb crust

Directions

In a saucepan, combine sugar, cornstarch and water until smooth. Add cranberries. bring to a boil; boil and stir for 2 minutes. Reduce heat; cook until berries pop, about 5 minutes. Set aside. In a mixing bowl, beat cream cheese, confectioners' sugar and vanilla until fluffy. Fold in whipped cream. Spread evenly into pie shell. Top with the cranberry mixture. Chill for at least 4 hours. Store in the refrigerator.

Cranberry Salad V

Ingredients

1 (3 ounce) package lemon flavored gelatin mix
1 cup boiling water
1/2 cup white sugar
1 (12 ounce) package fresh cranberries
1 cup chopped celery
1/2 cup chopped walnuts
1 (15 ounce) can crushed pineapple

Directions

Chop cranberries, celery, and walnuts lightly in a food processor.

Mix gelatin, water, and sugar. Combine cranberry mixture, gelatin mixture, and pineapple (with juice) and mix thoroughly. Pour into mold and refrigerate to set.

Serve on leaf of lettuce with a dollop of mayonnaise.

Cranberry Chutney II

Ingredients

2 cups cranberries
2 tomatoes - blanched, peeled and chopped
1/3 cup golden raisins
1/4 cup chopped onion
1 teaspoon salt
1 cup packed brown sugar
1/2 cup cider vinegar
1/2 teaspoon ground ginger
1/2 teaspoon ground cloves
1/2 teaspoon ground black pepper
3/4 cup water

Directions

In a 3-quart saucepan, combine cranberries, tomatoes, water, raisins, onion, and salt. Bring mixture to a boil. Reduce heat to simmer. Cook, covered, for 15 minutes or until cranberries pop.

Stir in brown sugar, vinegar, ginger, cloves, and pepper. Cover. Cook for 35 to 40 minutes, or until the consistency of relish, stirring occasionally. Ladle into jars or freezer containers. Refrigerate or freeze until ready to use.

Cranberry Apple Casserole

Ingredients

1 (21 ounce) can apple pie filling
1 (16 ounce) can whole berry cranberry sauce
1/4 cup butter, softened
1 1/2 cups rolled oats
3/4 cup brown sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine apple pie filling and cranberry sauce in a shallow baking dish.

In a medium bowl, mix the butter, oats, and brown sugar until crumbly. Sprinkle evenly over the fruit mixture.

Bake in the preheated oven for 40 minutes, or until browned and crisp.

Cranberry Sauce with Jalapeno Peppers

Ingredients

12 ounces fresh or frozen cranberries
1 cup water
1 cup white sugar
2 fresh jalapeno peppers, seeded and minced
3 teaspoons lemon juice
1/2 cup sherry

Directions

Rinse berries in cold water; drain.

In a saucepan, stir together water and sugar until the sugar has dissolved and come to a boil. Stir in the cranberries, jalapeno peppers and lemon juice; return the mixture to a boil. Reduce heat and simmer gently for 10 minutes; stirring occasionally.

Stir lemon juice and sherry into the mixture until blended. Remove the pan from heat and allow the mixture to cool completely at room temperature. Refrigerate the cooled mixture in a glass container with lid until you are ready to serve.

Cranberry Nut Bread I

Ingredients

2 cups all-purpose flour
3/4 cup white sugar
3/4 teaspoon salt
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1 cup chopped cranberries
1/2 cup chopped nuts
1 tablespoon orange zest
1 egg
2 tablespoons vegetable oil
3/4 cup orange juice

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9x5 inch loaf pan.

Combine the flour, sugar, salt, baking powder and baking soda. Add the cranberries and chopped nuts, stir to coat with flour.

Combine the egg, oil, orange juice and grated orange peel. Add the egg mixture to the flour mixture and stir until just combined. Spoon the batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 50 minutes or until a toothpick comes out clean. Let bread sit for 10 minutes and then remove from the pan and place on a cooling rack. Let cool completely before slicing.

Cranberry Apple Muffins

Ingredients

2 cups shredded peeled apples
1 1/3 cups sugar
1 cup chopped fresh or frozen cranberries
1 cup shredded carrots
1 cup chopped nuts
2 eggs, lightly beaten
1/2 cup vegetable oil
2 1/2 cups all-purpose flour
3 teaspoons baking powder
2 teaspoons baking soda
2 teaspoons ground cinnamon
2 teaspoons ground coriander
1/2 teaspoon salt

Directions

In a bowl, combine apples and sugar; let stand for 10 minutes. Add cranberries, carrots, nuts, eggs and oil; mix well. Combine the flour, baking powder, baking soda, cinnamon, coriander if desired and salt; stir into apple mixture just until moistened. Fill paper-lined muffin cups two-thirds full.

Bake at 375 degrees F for 25-30 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pans to wire racks.

Cranberry Cream Pie I

Ingredients

2 cups boiling water to cover
1 cup dried cranberries
1 cup white sugar
1/2 cup all-purpose flour
1/8 teaspoon salt
2 1/4 cups milk
2 eggs, lightly beaten
1/2 cup sour cream
1/4 cup butter, diced
1 (9 inch) pie crust, baked
1 cup heavy whipping cream
3 tablespoons confectioners' sugar
1 teaspoon vanilla extract

Directions

Pour boiling water over the cranberries to cover. Let stand for 5 minutes and drain.

In a medium heavy-bottomed saucepan, combine the sugar, flour and salt. Gradually stir in the milk and eggs. Cook over medium heat, stirring constantly, until the mixture thickens and boils. Boil and stir for 2 minutes. Remove from heat.

Stir in the sour cream, butter, and cranberries; pour mixture into the baked pastry shell. Cover with plastic wrap. Refrigerate for several hours or overnight.

Whip the cream until soft peaks form, fold in the confectioners' sugar and vanilla. Swirl over the top of the cooled and set pie.

Quick Savory Cranberry Glazed Pork Loin Roast

Ingredients

1 (14.5 ounce) can whole berry cranberry sauce
1 cup apple jelly
1 tablespoon Dijon mustard
4 cubes chicken bouillon, crushed
1 teaspoon prepared horseradish
2 teaspoons garlic powder
2 tablespoons chopped fresh thyme
1 (4 pound) boneless pork loin roast
1 teaspoon salt
1 teaspoon ground black pepper

Directions

Preheat an oven to 425 degrees F (220 degrees C).

Combine the cranberry sauce, apple jelly, mustard, crushed bouillon, horseradish, garlic powder, and thyme in a saucepan; bring to a boil.

Line a large baking pan with foil. Place pork loin in pan, fat side up. Sprinkle evenly with salt and pepper. Use a pastry brush and a small spoon to completely coat the pork with sauce.

Cook until the pork is no longer pink in the center, about 45 minutes, basting every 10 minutes with remaining sauce. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C).

Frozen Cranberry Cups

Ingredients

3/4 cup whole berry cranberry sauce
3 tablespoons orange juice concentrate
2 tablespoons chopped pecans
1/2 cup whipping cream
2 tablespoons sugar

Directions

Place the cranberry sauce in a bowl; chop the cranberries. Stir in the orange juice concentrate and pecans; set aside. In a mixing bowl, beat cream until soft peaks form. Gradually add sugar, beating until stiff peaks form. Fold into the cranberry mixture. Fill foil-lined muffin cups two-thirds full. Cover and freeze until firm. Remove from the freezer 15 minutes before serving.

Gingered Cranberry Chutney

Ingredients

1 cup packed brown sugar
1/3 cup red wine vinegar or cider vinegar
1/2 teaspoon ground ginger
1/8 teaspoon cayenne pepper
1/8 teaspoon salt
2 pounds fresh pears, peeled and diced
1 (12 ounce) package fresh or frozen cranberries
1/2 teaspoon ground cinnamon

Directions

In a large saucepan, combine the brown sugar, vinegar, ginger, cayenne and salt. Bring to a boil. Add pears. Reduce heat; cover and simmer for 10 minutes or until pears are tender. Strain, reserving liquid. Return liquid to pan. Discard gingerroot; set pears aside. Stir cranberries into pan. Cook over medium heat until berries pop, about 3 minutes, stirring occasionally. Strain berries, reserving liquid. Return liquid to pan; set berries aside. Bring liquid to a boil; cook, uncovered, until liquid is reduced to 1/2 cup. Stir in pears, cranberries and cinnamon. Serve warm or cold. Store in the refrigerator.

Cranberry Spinach Salad

Ingredients

1 (6 ounce) package fresh baby spinach
1/2 cup chopped pecans, toasted
1/2 cup dried cranberries
1/3 cup olive or vegetable oil
3 tablespoons sugar
2 tablespoons red wine or balsamic vinegar
1 tablespoon sour cream
1/2 teaspoon Dijon mustard

Directions

In a bowl, combine the spinach, pecans and cranberries. In a jar with a tight-fitting lid, combine the remaining ingredients; shake well. Drizzle over salad and toss to coat; serve immediately.

Cranberry Apple-Nut Pie

Ingredients

2 cups fresh or frozen cranberries, chopped
1 3/4 cups sliced peeled tart apples
1/2 cup slivered almonds, toasted
1 tablespoon grated orange peel
1 3/4 cups sugar
1/4 cup all-purpose flour
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/8 teaspoon salt
1 Pastry for double-crust pie (9 inches)
2 tablespoons butter or margarine, melted

Directions

In a large bowl, combine cranberries, apple, almonds and orange peel. In another bowl, combine sugar, flour, cinnamon, nutmeg and salt; add to fruit mixture and toss gently. Line a 9-in. pie plate with the bottom crust; add filling. Drizzle with butter. Roll out remaining pastry to fit top of pie. Place over filling; cut slits in top crust. Seal and flute edges. Bake at 400 degrees F for 45 minutes or until golden brown. Cool before serving.

Roast Pork with Cranberry Glaze

Ingredients

2 (16 ounce) cans jellied cranberry sauce
1/2 cup white sugar
1/2 cup cranberry juice
1 teaspoon mustard powder
1/4 teaspoon ground cloves
4 pounds pork roast
2 tablespoons cornstarch
2 tablespoons cold water
salt to taste

Directions

Mash cranberry sauce with a fork or a potato masher. Stir in sugar, cranberry juice, mustard, and cloves.

Place pork roast in a large, roasting pan. Pour cranberry sauce mixture over the roast.

Cook at 275 degree F (135 degrees C) for 6 to 8 hours, or until meat is tender. Remove roast, and keep warm.

With a metal spoon, skim the fat from the liquid in the roasting pan. Pour 2 cups of the remaining roasting liquid (add water to fill out the measure if necessary) into a small saucepan. Bring to a boil over medium-high heat. Blend cornstarch and cold water to make a paste; stir gradually into boiling liquid. Continue cooking, stirring constantly, until mixture thickens. Add salt to taste. Serve with the roast.

Moore's Cranberry Gelatin Salad

Ingredients

2 (3 ounce) packages raspberry flavored gelatin mix
1 cup white sugar
2 cups boiling water
1 1/2 cups pineapple juice
1 pound cranberries
1 large orange, unpeeled
1 1/2 cups crushed pineapple, drained
2 cups seedless red grapes, halved
1 1/2 cups diced apples

Directions

Add the sugar to the gelatin. Stir in the boiling water and stir until the gelatin is dissolved. Stir in the cold water or the pineapples juice. Chill until gelatin is thick.

Finely grind the cranberries and the orange in food processor or run through the meat grinder.

Add the ground cranberry mixture, drained crushed pineapple, grapes and cubed apples to the thickened gelatin. Pour mixture into one 9x13 inch pan or a large bowl. Refrigerate overnight before serving.

Cranberry, Sausage and Apple Stuffing

Ingredients

12 cups white bread cubes, baked until slightly dry
1 pound sweet Italian sausage, casings removed
1/4 cup butter
6 cups coarsely chopped leeks
4 teaspoons poultry seasoning
2 cups chopped celery
3 tart apples - peeled, cored and chopped
1 cup dried cranberries
2 teaspoons dried rosemary, crushed
1 1/3 cups chicken stock
salt to taste
ground black pepper to taste

Directions

Saute; sausage in a large skillet over medium heat, crumbling coarsely, for about 10 minutes. Remove sausage to a large bowl with a slotted spoon. Empty pan of grease.

Into the same pan melt the butter. Add the leeks or onions, apples, celery and poultry seasoning. Saute until softened, about 10 minutes. Add the rosemary, dried cranberries and cooked sausage. Mix all with the dried bread cubes. Season to taste with salt and pepper. Moisten with the chicken stock.

Stuff turkey with about 5 cups for a 14 pound turkey. Add additional chicken stock to moisten stuffing if needed. Remaining stuffing can be baked in a covered buttered casserole at 350 degrees F (175 degrees C) for about 45 minutes. Uncover and bake for another 15 minutes to brown top.

Cranberry Pheasant

Ingredients

1 pheasant, cleaned and cut into pieces
1 (1 ounce) envelope dry onion soup mix
1 (14.5 ounce) can whole berry cranberry sauce
1 cup Catalina salad dressing

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Arrange the pheasant pieces in a lightly greased shallow baking dish. In a medium bowl, stir together the onion soup mix, cranberry sauce and Catalina dressing. Pour the sauce over the pheasant. Cover the dish with a lid or aluminum foil.

Bake for 1 hour in the preheated oven, until meat comes easily off the bone.

Cranberry Apple Raisin Stuffing

Ingredients

1 (1 pound) loaf Italian bread, cut into 1 inch cubes
1 (16 ounce) can whole cranberry sauce
3 Granny Smith apples, cored and sliced
1 cup golden raisins
1 tablespoon grated lemon zest
2 teaspoons grated orange zest
1 1/2 teaspoons salt
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
2 eggs
1/2 cup apple cider
1/2 cup melted butter

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a large casserole dish.

In a large bowl, mix the bread cubes, cranberry sauce, apples, raisins, lemon zest, and orange zest. Season with salt, cinnamon, and nutmeg. In a separate bowl, beat together the eggs, cider, and butter. Toss the egg mixture with the bread mixture until evenly moist. Transfer to the prepared casserole dish.

Bake 1 hour in the preheated oven, or until lightly browned.

Cranberry Ribbon Loaf

Ingredients

1 (3 ounce) package cream cheese, softened
1/4 cup sugar
Dash salt
1 (16 ounce) can whole berry cranberry sauce
1 cup heavy whipping cream, whipped
6 slices angel food cake

Directions

Line the bottom and sides of a 9-in. x 5-in. x 3-in. loaf pan with heavy-duty foil; set aside.

In a mixing bowl, beat cream cheese, sugar and salt. Beat in cranberry sauce. Fold in the whipped cream. Spread one-third of the mixture in prepared pan; top with three cake slices (cut cake if needed to fit). Repeat layers. Top with remaining cranberry mixture. Cover and freeze. Remove from the freezer 15 minutes before serving. Use foil to remove loaf from pan, then discard foil. Cut into slices.

Cranberry-Cardamom Muffins

Ingredients

3 1/2 cups all-purpose flour
1 3/4 cups sugar
1 3/4 teaspoons baking soda
1 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon ground cardamom
1 1/2 cups fresh or frozen cranberries
4 eggs, lightly beaten
2 cups sour cream
1/2 cup butter or margarine, melted
1 teaspoon vanilla extract

Directions

In a large bowl, combine flour, sugar, baking soda, baking powder, salt and cardamom. Add cranberries; stir to coat. In a small bowl, combine eggs, sour cream, butter and vanilla; mix well. Add to cranberry mixture; stir just until moistened. Fill greased or paper-lined muffin cups two-thirds full. Bake at 375 degrees F for 15-10 minutes or until muffins test done. Remove from pans; serve warm.

Coconut Cranberry Bars

Ingredients

1 1/2 cups graham cracker crumbs
1/2 cup butter or margarine, melted
1 1/2 cups white chocolate chips or white vanilla chips
1 1/2 cups dried cranberries
1 (14 ounce) can sweetened condensed milk
1 cup flaked coconut
1 cup pecan halves

Directions

Combine cracker crumbs and butter; press into a greased 13-in. x 9-in. x 2-in. baking pan. In a bowl, combine the remaining ingredients; mix well. Gently spread over crust. Bake at 350 degrees F for 25-28 minutes or until edges are golden brown. Cool on a wire rack. Cut into bars.

Simple Cranberry Spinach Salad

Ingredients

1 (6 ounce) package fresh spinach
1/3 cup dried cranberries
1/3 cup chopped walnuts
1/3 cup raspberry walnut vinaigrette
1 tablespoon finely shredded Romano cheese

Directions

Combine the spinach, cranberries, walnuts, vinaigrette, and Romano cheese in a large bowl; toss until spinach is evenly coated. Serve immediately.

Cranberry Cinnamon Cookies

Ingredients

3 1/4 cups all-purpose flour
1 teaspoon ground cinnamon
1 cup butter, room temperature
2 1/8 cups white sugar
2 eggs
2/3 cup sweetened dried cranberries

Directions

Sift together the flour and cinnamon in a bowl. Cream together the butter and sugar in a separate bowl. Mix in 1 egg thoroughly, then mix in the second egg. Slowly stir the flour mixture into the butter mixture. Stir in the cranberries.

Roll the dough into a log with a diameter of about 1 1/2 inches; wrap in plastic; place in freezer for at least 1 hour.

Preheat oven to 350 degrees F (175 degrees C). Cut the cookie dough into 1/2-inch-thick slices using a sharp knife. Arrange the cookies onto a large baking sheet.

Bake in preheated oven until edges turn brown, about 10 minutes.

Honey Cranberry Oat Bread

Ingredients

2 1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1 cup quick cooking oats
3/4 cup honey
1/3 cup vegetable oil
2 eggs
1/2 cup milk
2 cups fresh or frozen cranberries
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two 8x4 inch loaf pans.

In a medium bowl, stir together flour, baking powder, baking soda, salt, cinnamon, and oats.

In a large bowl, mix together honey, vegetable oil, eggs, and milk. Mix in flour mixture until just moistened. Stir in cranberries and walnuts. Divide batter into prepared pans equally.

Cook for 40 to 45 minutes, or until a tester inserted in the center of the loaves comes out clean.

Cranberry Martini

Ingredients

1 (1.5 fluid ounce) jigger vodka
1/2 fluid ounce orange liqueur
1/2 fluid ounce dry vermouth
2 (1.5 fluid ounce) jiggers cranberry juice
1 cup ice
cranberries

Directions

Combine vodka, orange liqueur, vermouth, cranberry juice, and ice in a cocktail shaker. Shake vigorously to chill. Pour into martini glasses, and serve. Garnish with cranberries.

Fresh Cranberry Spiced Tea

Ingredients

1 pound fresh or frozen cranberries
3 quarts cold water
2 cups orange juice
2 1/8 cups pineapple juice
1/4 cup lemon juice
2 cups white sugar, or to taste
1 (3 inch) cinnamon stick
1 teaspoon whole cloves
1/2 teaspoon whole allspice berries

Directions

Place the cranberries and water into a large pot. Bring to a boil and cook just until the berries pop, about 5 minutes. Remove from the heat and let stand at room temperature until cold, several hours.

Strain out the cranberries and stir the orange juice, pineapple juice, lemon juice and sugar into the liquid. Add the cinnamon stick, whole cloves and allspice berries. Bring to a low boil. It is ready to serve at this point, but it is even better if you allow it to sit overnight.

Cranberry Rice Pilaf

Ingredients

1 cup chicken broth
1/2 cup orange juice
2 tablespoons sugar
1 1/2 cups uncooked instant brown rice
1/2 cup fresh or frozen cranberries, thawed
1 tablespoon butter or margarine
2 tablespoons sliced almonds, toasted

Directions

In a saucepan, bring the broth, orange juice and sugar to a boil. Stir in the rice, cranberries and butter. Reduce heat; cover and cook for 5-8 minutes or until water is absorbed. Remove from the heat and let stand for 5 minutes. Sprinkle with almonds.

Cranberry Orange Breakfast Bread

Ingredients

1 1/8 cups orange juice
2 tablespoons vegetable oil
2 tablespoons honey
3 cups bread flour
1 tablespoon dry milk powder
1/2 teaspoon ground cinnamon
1/2 teaspoon ground allspice
1 teaspoon salt
1 (.25 ounce) package active dry yeast
1 tablespoon grated orange zest
1 cup sweetened dried cranberries
1/3 cup chopped walnuts

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select cycle; press Start. If your machine has a Fruit setting, add the cranberries and nuts at the signal, or about 5 minutes before the kneading cycle has finished.

Cranberry Mousse Salad

Ingredients

1 (6 ounce) package strawberry gelatin
3/4 cup boiling water
1 (16 ounce) can whole berry cranberry sauce
2 tablespoons fresh lemon juice
1 teaspoon grated lemon peel
1/4 teaspoon ground nutmeg
1 (20 ounce) can crushed pineapple
2 cups sour cream
1/2 cup chopped pecans

Directions

In a bowl, dissolve gelatin in water. Add cranberry sauce, lemon juice, peel and nutmeg; mix well. Drain pineapple; add juice to gelatin mixture and set pineapple aside. Chill until syrupy. Whisk is sour cream. Add the pineapple and pecans. Pour into an oiled 8-cup mold. Chill until firm.

Cranberry Streusel Loaf

Ingredients

1/3 cup packed brown sugar
3 tablespoons all-purpose flour
2 tablespoons cold butter or margarine
3/4 cup finely chopped pecans
BREAD:
2 cups all-purpose flour
3/4 cup sugar
1 1/2 teaspoons baking powder
1/2 teaspoon ground nutmeg
1/2 teaspoon ground allspice
1/4 teaspoon salt
1 egg
3/4 cup orange juice
3 tablespoons butter or margarine, melted
2 tablespoons grated orange peel
1 cup fresh or frozen cranberries
1/2 cup golden raisins

Directions

In a bowl, combine brown sugar and flour. Cut in butter until crumbly. Stir in pecans; set aside.

In a large bowl, combine the flour, sugar, baking powder, nutmeg, allspice and salt. In another bowl, beat the egg, orange juice, butter and orange peel. Stir into dry ingredients just until moistened. Fold in cranberries and raisins. Transfer half of the batter to a greased 9-in. x 5-in. x 3-in. loaf pan. Sprinkle with half of the streusel; repeat layers. Bake at 350 degrees F for 65-70 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

Cranberry Parfait Pie

Ingredients

1 cup cranberry juice
1 (6 ounce) package strawberry flavored gelatin
1 cup whole berry cranberry sauce
1/2 cup vanilla ice cream
1 (9 inch) prepared graham cracker crust
1/2 cup heavy cream
1/4 cup white sugar
1 teaspoon vanilla extract

Directions

Heat the cranberry juice in a medium saucepan over low heat. Stir in strawberry flavored gelatin until dissolved. Cook, stirring occasionally, until thickened, 15 to 20 minutes. Remove from heat. Transfer to a medium bowl, and beat with an electric mixer until fluffy.

In a blender or food processor, finely chop the whole cranberry sauce. Mix in the gelatin mixture and vanilla ice cream until well blended.

Transfer blended mixture to the prepared graham cracker crust. Chill in the refrigerator 2 to 3 hours.

In a medium bowl, whip together the heavy cream, white sugar and vanilla extract. Pour over the chilled pie before serving.

Cranberry Sauce for Acorn Squash

Ingredients

2 acorn squash, halved and seeded
1/2 cup brown sugar
1/2 cup white sugar
3/4 cup water
1 (12 ounce) package cranberries
1/2 cup port wine

Directions

Preheat oven to 400 degrees F (200 degrees C).

On a medium baking sheet, place the squash halves cut side up. Bake in the preheated oven 30 minutes, or until tender.

In a medium saucepan, mix the brown sugar, white sugar and water. Bring to a boil, reduce heat and simmer 10 minutes.

Mix the cranberries and port into the saucepan. Cook until the cranberriess begin to burst, about 5 minutes. Spoon the cranberries into the squash halves and serve.

Cranberry, Sausage and Apple Stuffing

Ingredients

12 cups white bread cubes
1 pound sweet Italian sausage, casings removed
1/4 cup butter
6 cups coarsely chopped leeks
2 tart green apples - peeled, cored and chopped
2 cups chopped celery
4 teaspoons poultry seasoning
2 teaspoons dried rosemary, chopped
1 cup dried cranberries
1 1/3 cups chicken broth
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C). Spread bread cubes in a single layer over two baking sheets. Bake until slightly dry, about 15 minutes.

In a large skillet over medium heat, cook sausage, crumbling coarsely, for about 10 minutes or until evenly brown. Drain off grease, and transfer sausage to a large bowl.

Melt butter in the skillet; add leeks, apples, celery, and poultry seasoning. Cook, stirring frequently, for about 10 minutes. Stir in the rosemary and dried cranberries.

Mix leek mixture and bread cubes with sausage in bowl. Spoon stuffing into turkey, packing loosely.

Bake remaining stuffing in a buttered baking dish, covered, at 350 degrees F (175 degrees C) for about 45 minutes. Uncover, and bake another 15 minutes to brown top.

Cranberry Pie I

Ingredients

1 recipe pastry for a 9 inch double crust pie
3 cups cranberries
1 cup raisins
2 tablespoons all-purpose flour
1 1/4 cups white sugar
1/2 cup water
1 teaspoon vanilla extract

Directions

Preheat oven to 450 degrees F (230 degrees C). Line a 9 inch pie pan with pastry, and save remaining pastry for the top. Refrigerate both while you make the filling.

Chop cranberries coarsely. Combine with raisins, flour, sugar, water, and vanilla. Place filling in chilled pie shell. Cover with top crust, slash top in several places, and crimp edges together securely.

Bake in preheated oven) for 10 minutes. Reduce oven temperature to 350 degrees F (175 degrees C), and continue baking for 30 minutes. Cool before serving.

Turkey Sandwiches with Cranberry Sauce

Ingredients

1 loaf French bread
4 tablespoons margarine
8 ounces sliced deli turkey meat
8 slices provolone cheese
8 slices precooked bacon
4 tablespoons mayonnaise
4 tablespoons jellied cranberry sauce
8 slices fresh tomatoes
4 lettuce leaves

Directions

Preheat the oven broiler.

Cut the bread into four pieces, and split lengthwise almost all the way through for four sandwiches. Spread margarine on the inside of each piece. Place on a baking sheet, cut side up.

Toast bread under preheated broiler until lightly browned, 1 to 2 minutes. Remove pan from the oven.

Layer 4 pieces of bread with 2 slices each of the turkey, cheese, and bacon. Remove the remaining 4 slices of bread from the baking sheet and reserve for sandwich tops. Cool bread slightly, and spread mayonnaise onto the cut side of each of the 4 top slices.

Place the bread with turkey and cheese under the broiler just until the cheese melts, about 1 minute. Remove from the broiler, and spread 1 tablespoon cranberry sauce over each sandwich. Layer with the tomatoes and lettuce. Place a top bread slice over each half, and serve.

Cranberry Pears

Ingredients

3/4 cup water
1/2 cup sugar
1/2 teaspoon ground cinnamon
2 large ripe pears, peeled and quartered
1/2 cup fresh or frozen cranberries

Directions

In a saucepan, combine water, sugar and cinnamon. Add pears; bring to a boil over medium heat. Stir in cranberries. Reduce heat; cover and simmer for 10 minutes or until tender, stirring occasionally. Serve warm or chilled.

Cranberry Hootycreeks

Ingredients

5/8 cup all-purpose flour
1/2 cup rolled oats
1/2 cup all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/3 cup packed brown sugar
1/3 cup white sugar
1/2 cup dried cranberries
1/2 cup white chocolate chips
1/2 cup chopped pecans

Directions

Layer the ingredients in a 1 quart or 1 liter jar, in the order listed.

Attach a tag with the following instructions: Cranberry Hootycreeks 1. Preheat oven to 350 degrees F (175 degrees C). Grease a cookie sheet or line with parchment paper. 2. In a medium bowl, beat together 1/2 cup softened butter, 1 egg and 1 teaspoon of vanilla until fluffy. Add the entire jar of ingredients, and mix together by hand until well blended. Drop by heaping spoonfuls onto the prepared baking sheets. 3. Bake for 8 to 10 minutes, or until edges start to brown. Cool on baking sheets, or remove to cool on wire racks.

Steamed Cranberry Pudding

Ingredients

2 teaspoons baking soda
1/2 cup hot water
1 tablespoon white sugar
1/2 cup molasses
2 cups whole cranberries
1 1/2 cups all-purpose flour

1/2 cup unsalted butter
1/2 cup heavy cream
1 cup white sugar
1 teaspoon vanilla

Directions

Dissolve the baking soda in the hot water. Stir in 1 tablespoon of sugar and molasses, then mix in the cranberries and flour. Pour into a greased 6 cup steamer mold.

Cover the mold, and place into a steamer basket over boiling water. Cover the steaming pot. Cook over medium heat for one hour before checking, but it will take about 1 1/2 hours total. A toothpick inserted into the pudding should come out clean. Loosen the edges, and cool on a wire rack in the mold.

Make the hard sauce just before serving: Heat the unsalted butter, cream, 1 cup sugar and vanilla in a small saucepan over medium heat. Cook stirring constantly until heated through and smooth.

Cranberry Apple Stuffed Pork Loin

Ingredients

1 cup chicken flavored dry stuffing mix
1/2 cup water
1 (3 pound) boneless pork loin roast
1 cup chopped apple
1/3 cup dried cranberries
1/3 cup chopped toasted pecans
1/4 cup finely chopped onion
salt and black pepper to taste

Directions

Preheat an oven to 325 degrees F (165 degrees C). Combine the stuffing mix and water in a mixing bowl; set aside. Grease a roasting pan with cooking spray.

Trim the fat and connective tissue from the pork loin. Cut from one side through the middle horizontally to within 1/2-inch of the other side. Open the two sides and spread them out like an open book. Place the pork loin between two sheets of heavy plastic (resealable freezer bags work well) on a solid, level surface. Firmly pound the pork with the smooth side of a meat mallet to a thickness of 1/2-inch.

Stir the apple, cranberries, pecans, and onion into the stuffing mix. Season the pork loin with salt and pepper to taste, then spread the stuffing mix onto the cut side of the loin. Roll the pork into a firm cylinder, and secure with cooking twine. Place into the prepared roasting pan.

Bake in the preheated oven until the pork is no longer pink in the center, about 1 hour. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C). Cover the meat with two layers of aluminum foil, and allow to rest in a warm area for 10 minutes. Remove kitchen twine before slicing and serving.

Cranberry Brownie Torte

Ingredients

1 (19.8 ounce) package fudge brownie mix
2 eggs
1/2 cup vegetable oil
1/4 cup water
1/2 cup chopped pecans
FILLING:
1 (8 ounce) package cream cheese
1/2 cup cranberry juice
2 tablespoons sugar
1 (12 ounce) container frozen non-dairy whipped topping
TOPPING:
1 (16 ounce) can whole berry cranberry sauce
Pecan halves (optional)

Directions

In a bowl, combine brownie mix, eggs, oil and water; beat until combined. Fold in pecans.

Transfer to a greased 10-in. springform pan. Bake at 350 degrees for 35-40 minutes or until a toothpick inserted near the center comes out with moist crumbs. Cool completely.

For filling, in a mixing bowl, beat the cream cheese, cranberry juice and sugar until smooth. Set aside 1 cup whipped topping for garnish. Fold remaining topping into cream cheese mixture. Carefully spread over brownie.

Stir cranberry sauce; carefully spread over the filling. Garnish with reserved whipped topping and pecan halves if desired. Refrigerate for at least 2 hours before serving. Store leftovers in the refrigerator.

Cranberry Swirl Coffee Cake

Ingredients

1/2 cup butter
1 cup white sugar
2 eggs
1 teaspoon baking powder
1 teaspoon baking soda
2 cups all-purpose flour
1/2 teaspoon salt
1 cup sour cream
1 teaspoon almond extract
1 (8 ounce) can whole cranberry sauce

Directions

Preheat oven to 350 degrees F (175 degrees C) grease and flour one 9 or 10 inch tube pan.

Cream the together the butter and the sugar until light. Add the eggs and stir well.

Combine the flour, baking powder, baking soda and salt. Add the flour mixture alternately with the sour cream or yogurt to the butter mixture. Stir in the almond extract and mix only until just combined. Pour 1/3 of the batter into the prepared pan. Swirl 1/2 of the cranberry sauce into the batter. Repeat, ending with the batter on top.

Bake at 350 degrees F (175 degrees C) for 55 minutes.

Debbie's Special Cranberry Sauce

Ingredients

1 (12 ounce) package fresh or frozen cranberries
1 cup pitted prunes, quartered
2/3 cup water
1/3 cup seedless raspberry jam
1/4 cup white sugar
1 tablespoon apple cider vinegar
1/2 teaspoon salt
1 cinnamon stick

Directions

Combine the cranberries, prunes, water, raspberry jam, sugar, vinegar, salt, and cinnamon stick in a 3-quart saucepan; bring to a boil, stirring occasionally. Reduce heat to medium and simmer until thick and most of the cranberries have burst, about 10 minutes. Remove from heat and allow to cool. Transfer to a container with a lid; cover and refrigerate at least 3 hours before serving.

Cranberry Orange Oat Cookies

Ingredients

1/2 cup butter, softened
1/2 cup white sugar
1 cup brown sugar
1/3 cup applesauce
2 eggs
2 tablespoons orange juice
1 teaspoon grated orange zest
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 dash ground nutmeg
2 cups rolled oats
1 cup fresh cranberries, roughly chopped

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter, white sugar and brown sugar until smooth. Mix in the applesauce, eggs, orange juice and orange zest one at a time, mixing well after each. Combine the flour, baking soda, cinnamon and nutmeg; gradually stir into the orange mixture. Fold in oats and cranberries. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Sweet Potato Cranberry Bake

Ingredients

4 large sweet potatoes
2 cups fresh or frozen cranberries
1/2 cup packed brown sugar
2 tablespoons butter or margarine, melted
1/2 cup orange juice
TOPPING:
1/2 cup chopped walnuts
1/4 cup packed brown sugar
1/2 teaspoon ground cinnamon
3 tablespoons cold butter or margarine

Directions

Place sweet potatoes in a Dutch oven; cover with water. Bring to a boil. Reduce heat; cover and simmer for 40-50 minutes or until tender. Drain. When cool enough to handle, peel potatoes and cut into 1/4-in. slices. Place half in a greased 2-1/2-qt. baking dish. Top with half of the cranberries, brown sugar and butter. Repeat layers. Pour orange juice over top.

Cover and bake at 350 degrees F for 30 minutes. In a bowl, combine the walnuts, brown sugar and cinnamon; cut in butter. Sprinkle over sweet potato mixture. Bake, uncovered, 10 minutes longer or until topping is golden brown.

Orange Cranberry Drops

Ingredients

1/2 cup white sugar
1/2 cup packed brown sugar
1/4 cup butter, softened
1 egg
3 tablespoons orange juice
1/2 teaspoon orange extract
1 teaspoon grated orange zest
1 1/2 cups all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
1 cup dried cranberries

Directions

Preheat oven to 375 degrees F(190 degrees C). Lightly grease cookie sheets, or line with parchment paper.

In a medium bowl, cream together the white sugar, brown sugar, and butter. Stir in the egg, orange juice, orange extract, and orange zest. Sift together the flour, baking powder, baking soda, and salt; mix into the orange mixture. Stir in the dried cranberries. Drop cookie dough by heaping teaspoonfuls, 2 inches apart, on the prepared cookie sheets.

Bake for 10 to 12 minutes, or until edges are starting to brown. Cool on baking sheets for 5 minutes, then remove to a wire rack to cool completely.

Warm Cranberry Wassail

Ingredients

1 (64 ounce) bottle Ocean Spray® Cranberry Juice Cocktail
2 1/2 cups apple juice
1/4 cup sugar (optional)
3 (3 inch) cinnamon sticks
1 teaspoon whole allspice
1/2 teaspoon ground nutmeg
Orange slices, garnish
Whole cloves, garnish

Directions

Combine all ingredients, except garnishes, in a large saucepan. Heat to boiling, reduce heat and simmer 10 minutes. Strain punch to remove spices. Place in a heatproof punch bowl. Garnish with orange slices studded with cloves.

Fresh Cranberry Salad

Ingredients

1 pound cranberries
8 ounces miniature marshmallows
2 cups white sugar
1 (20 ounce) can crushed pineapple with juice
1 banana, sliced
1 cup unsweetened whipped cream

Directions

In a food processor or blender, coarsely grind the cranberries. Place ground cranberries in a large bowl and stir in the marshmallows, sugar and pineapple. Let mixture stand overnight in the refrigerator. Just before serving, stir in the sliced banana and whipped cream.

Nantucket Cranberry Sauce

Ingredients

1 cup orange juice
1/4 cup maple syrup
1/4 cup molasses
2 teaspoons packed brown sugar
2 teaspoons butter
1/4 teaspoon salt
1 (12 ounce) bag fresh or frozen cranberries, thawed

Directions

Place the orange juice, maple syrup, molasses, brown sugar, butter, and salt in a pan. Cook over medium heat until the sugar dissolves. Reduce heat to low, and stir in the cranberries. Cook until cranberries pop, about 10 minutes. Bring the mixture to a boil. Cook and stir until mixture reduces to approximately 1 3/4 cups, about 10 minutes. Cool, cover, and refrigerate until needed.

Cranberry Cherry Salad

Ingredients

1 (14.5 ounce) can pitted tart red cherries
1 (3 ounce) package cherry gelatin
1 (8 ounce) can jellied cranberry sauce
1 (3 ounce) package lemon gelatin
1 cup boiling water
1 (3 ounce) package cream cheese, softened
1/3 cup mayonnaise
1 (8 ounce) can crushed pineapple, undrained
1/2 cup whipping cream, whipped
1 cup miniature marshmallows

Directions

Drain cherries, reserving juice; set cherries aside. Add water to juice to measure 1 cup; transfer to a saucepan. Bring to a boil. Add cherry gelatin; stir until dissolved. Whisk in cranberry sauce until smooth. Add cherries; pour into an 11-in. x 7-in. x 2-in. dish. Refrigerate until firm.

In a bowl, dissolve lemon gelatin in boiling water. In a small mixing bowl, beat the cream cheese and mayonnaise. Gradually beat in lemon gelatin until smooth. Stir in pineapple. Refrigerate until almost set. Fold in whipped cream and marshmallows. Spoon over cherry layer. Refrigerate until firm.

Cranberry Chicken I

Ingredients

6 skinless, boneless chicken breasts
1 1/2 (1 ounce) packages dry onion soup mix
1 (16 ounce) can jellied cranberry sauce
1 cup French dressing

Directions

Place the chicken breasts in a glass or non-reactive baking dish.

Stir the onion soup mix, cranberry sauce, and French dressing together in a bowl until well blended. Pour over the chicken breasts. Cover the baking dish with plastic wrap, and refrigerate at least 8 hours.

Preheat oven to 350 degrees F (175 degrees C).

Remove plastic wrap from the baking dish, and cover loosely with aluminum foil.

Bake chicken in preheated oven until top is bubbly and slightly browned, about 1 hour and 15 minutes.

Cranberry Glazed Roast Pork

Ingredients

2 (16 ounce) cans jellied cranberry sauce
1/2 cup SPLENDA® No Calorie Sweetener, Granulated
1/2 cup cranberry juice
1 teaspoon mustard powder
1/4 teaspoon ground cloves
4 pounds pork roast
2 tablespoons cornstarch
2 tablespoons cold water
salt to taste

Directions

Mash cranberry sauce with a fork or a potato masher. Stir in SPLENDA® Granulated Sweetener, cranberry juice, mustard, and cloves.

Place pork roast in a large, roasting pan. Pour cranberry sauce mixture over the roast.

Cook at 275 degree F (135 degrees C) for 6 to 8 hours, or until meat is tender. Remove roast, and keep warm.

With a metal spoon, skim the fat from the liquid in the roasting pan. Pour 2 cups of the remaining roasting liquid (add water to fill out the measure if necessary) into a small saucepan. Bring to a boil over medium-high heat. Blend cornstarch and cold water to make a paste; stir gradually into boiling liquid. Continue cooking, stirring constantly, until mixture thickens. Add salt to taste. Serve with the roast.

Grammie's Cranberry Salsa

Ingredients

1 (6 ounce) can frozen orange juice concentrate, thawed and undiluted
1 cup cranberries, coarsely chopped
2 yellow bell peppers, chopped
1 fresh red chile pepper, chopped
1 red onion, chopped
1 clove garlic, finely chopped
1/2 cup fresh cilantro leaves
1/4 teaspoon ground cumin, or to taste

Directions

Mix frozen orange juice concentrate, cranberries, yellow bell peppers, red chile pepper, red onion, garlic, cilantro, and cumin seeds together in a serving dish. Stir to combine.

Cranberry Eggnog

Ingredients

1/2 cup cranberries
1 cup water
1/2 cup white sugar
1 teaspoon ground nutmeg
1 quart eggnog

Directions

In a small saucepan over medium heat, combine cranberries and water. Bring to a boil and cook until the cranberries are mushy. Stir in sugar and nutmeg; remove from heat. Pour the eggnog into a blender along with the cranberry mixture and mix until well blended. Serve immediately.

No-Bake Cranberry Sauce Pie

Ingredients

1 (8 ounce) package cream cheese, softened
1 tablespoon margarine
1 teaspoon vanilla extract
1 cup confectioners' sugar
1 (9 inch) prepared graham cracker crust
1 (3 ounce) package raspberry flavored gelatin mix
1 cup boiling water
1 (14.5 ounce) can whole berry cranberry sauce
1/3 cup chopped walnuts (optional)

Directions

Beat the cream cheese, margarine, and vanilla extract together in a mixing bowl until smooth and fluffy. Sift in the confectioner's sugar and mix until thoroughly blended. Spread evenly over the bottom of the graham cracker pie crust.

Whisk the gelatin and boiling water together in a small bowl until dissolved. Stir in the cranberry sauce and walnuts. Pour over the cream cheese layer in the pie crust. Refrigerate until set, 3 to 4 hours. Serve chilled.

Cranberry Chiffon Pie

Ingredients

1 cup all-purpose flour
2 tablespoons sugar
1/2 cup cold butter or margarine
1/2 cup finely chopped walnuts
FILLING:
1 (3 ounce) package cranberry or strawberry gelatin
1/2 cup boiling water
1 cup whole berry cranberry sauce
3/4 cup cranberry juice
1 tablespoon grated orange peel
1 cup whipping cream, whipped

Directions

In a bowl, combine the flour and sugar. Cut in butter until crumbly. Stir in walnuts. Press onto the bottom and up the sides of a greased 10-in. pie plate. Bake at 375 degrees F for 14-16 minutes or until set and edges are lightly browned. cool on a wire rack.

For filling, in a bowl, dissolve gelatin in water. Stir in cranberry sauce, cranberry juice and orange peel. Cover and refrigerate until slightly thickened, about 1 hour. Fold in whipped cream. pour into crust. Refrigerate for at least 3 hours.

Cranberry Conserve

Ingredients

2 quarts cranberries
1/2 pound raisins
1 cup diced orange segments
1/2 cup chopped walnuts
6 cups white sugar

Directions

Just cover cranberries with fresh cold water and bring to a boil, cooking until berries are soft. Add the sugar, orange pulp, and raisins, and simmer slowly until thick. Add the nut meats. Continue cooking for 5 more minutes. May be served warm or chilled.

Fruity Cranberry Relish

Ingredients

2 1/2 cups cranberries
1 medium navel orange, peeled and sectioned
2 cups chopped, peeled tart apples
1 (8 ounce) can crushed pineapple, drained
1 cup sugar
1/2 cup chopped green or red grapes
4 teaspoons grated orange peel
1/2 teaspoon salt
1/3 cup chopped walnuts

Directions

In a food processor, combine cranberries and orange sections. Cover and process until chopped. Transfer to a bowl; add apples, pineapple, sugar, grapes, orange peel and salt. Cover and refrigerate overnight. Stir in walnuts just before serving.

Cranberry Meat Loaf

Ingredients

3 eggs
1/2 cup beef broth
1 1/2 cups soft bread crumbs
1 envelope onion soup mix
3 pounds lean ground beef
SAUCE:
1 (16 ounce) can whole berry cranberry sauce
1 (14 ounce) can sauerkraut - rinsed, drained and chopped
1 (12 ounce) bottle chili sauce
1 1/3 cups water
1/2 cup packed brown sugar

Directions

In a bowl, combine the first four ingredients. Crumble beef over mixture and mix well. Shape into a loaf in a greased 13-in. x 9-in. x 2-in. baking dish. In a saucepan, combine sauce ingredients. Bring to a boil; reduce heat. Simmer, uncovered, for 5 minutes. Pour over meat loaf. Bake, uncovered, at 350 degrees F for 1-1/4 hours or until the meat is no longer pink and a meat thermometer reads 160 degrees F.

Cranberry Muffins

Ingredients

2 cups all-purpose flour
1 cup white sugar
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
2 teaspoons orange zest
1 1/2 teaspoons ground nutmeg
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/2 cup shortening
3/4 cup orange juice
1 teaspoon vanilla extract
2 eggs, beaten
1 1/2 cups chopped cranberries
1 1/2 cups chopped walnuts

1 (8 ounce) can whole cranberry sauce
2 tablespoons brown sugar, packed
1/4 cup margarine

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray or grease a 12 cup and 6 cup muffin tin.

Mix together the flour, sugar, baking powder, baking soda, orange peel, nutmeg, cinnamon and ginger.

Cut in shortening; stir in juice, vanilla, eggs, cranberries and nuts. Pour into muffin cups and bake for 25 minutes or until brown.

Prepare the topping in a saucepan over low heat by whisking together the cranberry sauce, brown sugar and margarine. Cook until heated and smooth. Remove from heat and serve as a spread for the muffins.

Grandma's Cranberry Orange Cake

Ingredients

2 1/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1/4 teaspoon salt
1 cup white sugar
1/3 cup orange juice
2 eggs
1 cup buttermilk
2 tablespoons cranberry-flavored liqueur
3/4 cup vegetable oil
1 cup chopped dates
1 cup fresh cranberries
2 tablespoons grated orange zest

1 cup orange juice
3/4 cup white sugar

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch tube pan. Sift together the flour, baking soda, baking powder and salt; set aside.

In a large bowl, mix together 1 cup of white sugar, 1/3 cup of orange juice, eggs, buttermilk, cranberry liqueur, and vegetable oil using an electric mixer. Add the dry ingredients and mix just until moistened. Fold in the chopped dates, cranberries and orange zest. Pour the batter into the prepared pan and spread evenly.

Bake for 1 hour in the preheated oven, or until a knife inserted into the crown of the cake comes out clean. Let the cake cool in the pan set over a wire rack for 15 to 20 minutes.

Remove the cake from the pan and place on a serving plate. In a small saucepan, stir together 1 cup of orange juice and 3/4 cup of white sugar. Bring to a boil, stirring until the sugar has dissolved. Use a turkey baster or large spoon to drizzle the sauce over the cake. Poke the cake with a fork or skewer to help it absorb all of the sauce, or until the cake is thoroughly moistened.

Cranberry Cheesecake

Ingredients

2 cups graham cracker or shortbread cookie crumbs
1/3 cup butter or margarine, melted

CRANBERRY TOPPING:
1/3 cup water
2/3 cup sugar
2 cups fresh cranberries
1 teaspoon lemon juice

FILLING:
4 (8 ounce) packages cream cheese, softened
1 cup sugar
5 eggs
1 tablespoon lemon juice

Directions

Combine crumbs and butter; press into the bottom of a 9-in. springform pan. Bake at 300 degrees F for 5-8 minutes. Cool. Meanwhile, for topping, combine water and sugar in a saucepan. Bring to a boil over medium heat; boil 1 minute. Stir in berries; cover and reduce heat. Cook until most berries have popped, about 3 minutes. Add lemon juice. Press mixture through a sieve or food mill; set aside. For filling, beat cream cheese in a large mixing bowl until light. Gradually beat in sugar. Add eggs, one at a time, beating well after each. Add lemon juice. Pour into crust; spoon 4 tablespoons topping on filling and "marble" with a knife or spatula. Bake at 350 degrees F for 45 minutes. Turn oven off; let cake stand in oven 2 hours. Remove from oven; cool. Pour remaining topping on top; refrigerate overnight.

Cranberry Banana Coffee Cake

Ingredients

1/2 cup butter or margarine, softened
1/2 cup sugar
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon ground cinnamon
1/4 teaspoon salt
1/4 teaspoon ground allspice
2 medium ripe bananas, mashed
1 cup whole berry cranberry sauce
TOPPING:
1/2 cup packed brown sugar
1/2 cup chopped pecans
2 tablespoons all-purpose flour
2 tablespoons butter or margarine, melted

Directions

In a large mixing bowl, cream the butter and sugar. Beat in eggs and vanilla. Combine the dry ingredients; add to the creamed mixture alternately with bananas. Spread into a greased 13-in. x 9-in. x 2-in. baking pan. Top with cranberry sauce.

In a small bowl, combine brown sugar, pecans and flour; stir in butter. Sprinkle over cranberries. Bake at 350 degrees F for 45-50 minutes or until a toothpick inserted near the center comes out clean. Cool in pan on a wire rack.

Angel Food Roll with Cranberry Filling

Ingredients

1 1/8 cups castor sugar or superfine sugar, divided
3/4 cup sifted cake flour
1/4 teaspoon salt
9 egg whites
1 1/2 teaspoons vanilla extract
3/4 teaspoon cream of tartar
1/4 cup confectioners' sugar for dusting

1 cup white sugar
2 1/3 cups fresh or frozen cranberries
6 tablespoons water
2 tablespoons cornstarch

1/2 cup heavy cream
3 tablespoons confectioners' sugar

Directions

Preheat the oven to 300 degrees F (150 degrees C). Lightly grease a 10x15 inch jellyroll pan with cooking spray. Line with parchment paper.

In a medium bowl, whisk together 1/2 cup of superfine sugar, cake flour and salt. Set aside. In a separate bowl, whip egg whites until foamy. Add vanilla and cream of tartar, and continue to whip. Gradually sprinkle in the remaining superfine sugar while continuing to whip the egg whites to firm peaks. Sift the flour mixture over the egg whites and fold in by hand using a rubber spatula. Spread the batter evenly in the prepared pan.

Bake for 20 minutes in the preheated oven, or until the center of the cake springs back when lightly pressed. Cool in the pan over a wire rack. Generously sift sugar over the top of the cake, and cover with a clean towel. Run a spatula around the outside of the cake in the pan to loosen, and turn out onto the towel. Remove the parchment paper from the back of the cake, then place it back on loosely. Roll up with the towel loosely from short end to short end, and allow to cool in the rolled position.

In a saucepan over medium heat, combine 1 cup of white sugar, cranberries and water. Simmer until the cranberries burst, about 5 minutes. Whisk in the cornstarch, and simmer just until thick, about 2 minutes. Transfer to a bowl, cover and refrigerate.

Unroll the cake so that it is sitting flat on the towel. Spread the cooled cranberry filling over the top, leaving 1/2 inch border. Use the towel to help you keep a grip on the cake for an even roll. Roll up from short end to short end and place seam side down onto a platter. Refrigerate until serving.

Whip cream with confectioners' sugar until soft peaks form. Serve slices of cake with a dollop of sweetened whipped cream.

Apple-Cranberry Crisp

Ingredients

2 pounds Granny Smith apples - peeled, cored and thinly sliced
3/4 cup cranberries
1/4 cup white sugar
3 teaspoons ground cinnamon
1 teaspoon ground nutmeg
1/3 cup quick-cooking oats
1/3 cup all-purpose flour
1/2 cup packed light brown sugar
1/4 cup butter, cut into pieces
1/2 cup chopped pecans

Directions

Preheat oven to 375 degrees F (190 degrees C.) Butter an 8 inch square baking dish.

In a large bowl, mix together apples, cranberries, white sugar, cinnamon and nutmeg. Place evenly into baking dish.

In the same bowl, combine oats, flour and brown sugar. With a fork, mix in butter until crumbly. Stir in pecans. Sprinkle over apples.

Bake in preheated oven for 40 to 50 minutes, or until topping is golden brown, and apples are tender.

Cranberry Gelatin Salad I

Ingredients

2 (0.3 ounce) packages sugar-free cherry flavored gelatin mix
2 cups boiling water
1 (16 ounce) can jellied cranberry sauce
1 (20 ounce) can crushed pineapple, drained
1/2 cup chopped pecans

Directions

Combine the gelatin and boiling water; stir until gelatin is dissolved. Mix in cranberry sauce and pineapple.

Transfer to glass serving dishes. Sprinkle with chopped nuts. Chill until set and serve.

Cranberry Orange Loaf

Ingredients

2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 tablespoon grated orange zest
1 1/2 cups fresh cranberries
1/2 cup pecans, coarsely chopped
1/4 cup margarine, softened
1 cup white sugar
1 egg
3/4 cup orange juice

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 9x5 inch loaf pan. Whisk together flour, baking powder, baking soda, and salt. Stir in orange zest, cranberries, and pecans. Set aside.

In a large bowl, cream together margarine, sugar, and egg until smooth. Stir in orange juice. Beat in flour mixture until just moistened. Pour into prepared pan.

Bake for 1 hour in the preheated oven, or until the bread springs back when lightly touched. Let stand 10 minutes, then turn out onto a wire rack to cool. Wrap in plastic when completely cool.

Grandma's Cranberry Salad

Ingredients

1 (12 ounce) package frozen cranberries
1 (8 ounce) can crushed pineapple, drained
1 cup chopped pecans
1 (10 ounce) package miniature marshmallows
1 cup sugar
1 pint heavy whipping cream

Directions

Put cranberries in a food processor and blend until well chopped. Transfer cranberries to a large bowl, and mix in pineapple, pecans, marshmallows and sugar.

In a medium bowl, beat cream with an electric mixer until stiff peaks form. Fold whipped cream into cranberry mixture. Chill until ready to serve. (Or, freeze for 2 hours before serving.)

Apple Cider Cranberry Sauce

Ingredients

3 cups apple cider
3/4 cup white sugar
4 cinnamon sticks
1 tablespoon grated orange zest
12 whole cloves
2 1/2 cups fresh cranberries

Directions

Combine the apple cider, sugar, cinnamon sticks, orange zest, and cloves in a large saucepan. Bring to a boil over high heat. Turn heat to low; simmer until sugar is dissolved and the flavors are blended, 10 to 15 minutes.

Stir cranberries into the saucepan, turn heat to high, and bring to a boil. Cook, stirring constantly, until cranberries begin to pop, 5 to 10 minutes. Reduce heat to low, and cook until sauce begins to thicken, about 5 minutes. Remove cinnamon sticks and cloves. Pour into shallow dish to cool and serve.

Green Salad with Cranberry Vinaigrette

Ingredients

1 cup sliced almonds
3 tablespoons red wine vinegar
1/3 cup olive oil
1/4 cup fresh cranberries
1 tablespoon Dijon mustard
1/2 teaspoon minced garlic
1/2 teaspoon salt
1/2 teaspoon ground black pepper
2 tablespoons water

1/2 red onion, thinly sliced
4 ounces crumbled blue cheese
1 pound mixed salad greens

Directions

Preheat oven to 375 degrees F (190 degrees C). Arrange almonds in a single layer on a baking sheet. Toast in oven for 5 minutes, or until nuts begin to brown.

In a blender or food processor, combine the vinegar, oil, cranberries, mustard, garlic, salt, pepper, and water. Process until smooth.

In a large bowl, toss the almonds, onion, blue cheese, and greens with the vinegar mixture until evenly coated.

Cranberry Gelatin Salad

Ingredients

1 (16 ounce) can jellied cranberry sauce
1 (16.5 ounce) can pitted dark sweet cherries, drained
10 1/2 ounces crushed pineapple with juice
1 (6 ounce) package cherry gelatin
2 cups boiling water
1 cup chopped pecans (optional)

Directions

In a medium saucepan over low heat, melt the cranberry sauce.

Cut the cherries into pieces and add them to the melted sauce. Stir in the pineapple with its juice. Remove mixture from heat.

In a medium bowl pour the boiling water over the gelatin. And stir until all the gelatin has dissolved.

Add the gelatin mixture to the cranberry mixture and stir. Stir in the optional nuts. Pour into a 9x13 inch pan and chill until set.

Apple Walnut Salad with Cranberry Vinaigrette

Ingredients

1/2 cup chopped walnuts
1/4 cup cranberries
1/4 cup balsamic vinegar
1 cup red onion, chopped
1 tablespoon white sugar
1 tablespoon Dijon-style prepared mustard
1 cup vegetable oil
salt and pepper to taste
10 cups mixed salad greens, rinsed and dried
2 Red Delicious apples, cored and thinly sliced

Directions

Preheat the oven to 350 degrees F (175 degrees C). Spread the walnuts out on a baking sheet in a single layer. Bake for 8 to 10 minutes in the preheated oven, or until lightly toasted.

In a food processor, combine the cranberries, vinegar, onion, sugar, and mustard. Puree until smooth; gradually add oil, and season with salt and pepper.

In a salad bowl, toss together the greens, apples, and enough of the cranberry mixture to coat. Sprinkle with walnuts, and serve.

Cranberry Rum Punch

Ingredients

1 (32 fluid ounce) bottle cranberry juice
1/4 cup white sugar
2 cups ginger ale
2 1/4 cups rum
8 slices lemon

Directions

In a medium-size punchbowl, stir cranberry juice and sugar together until the sugar dissolves. Mix in ginger ale, rum, and lemon and lime slices. Serve over ice.

Baked Cranberry Pudding

Ingredients

1 cup packed brown sugar
2 eggs, separated
1/2 cup whipping cream
2 teaspoons vanilla extract
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 1/2 cups all-purpose flour
3 tablespoons grated orange peel
1 teaspoon baking powder
1/2 teaspoon cream of tartar, divided
1/8 teaspoon salt
3 cups coarsely chopped fresh cranberries
1/4 cup butter or margarine, melted
TOPPING:
1 1/2 cups sugar
1/2 cup orange juice
2 1/2 cups whole cranberries

Directions

In a bowl, combine brown sugar and egg yolks. Add whipping cream, vanilla, cinnamon and nutmeg; set aside. In a large bowl, combine flour, orange peel, baking powder, 1/4 teaspoon cream of tartar and salt. Add chopped cranberries; stir to completely coat. Add brown sugar mixture and butter; mix well. (Batter will be stiff.) Beat egg whites until foamy. Add remaining cream of tartar; beat until soft peaks form. Fold into batter. Pour into a greased 9-in. springform pan. Bake at 350 degrees F for 45 to 50 minutes or until a toothpick inserted near center comes out clean.

Meanwhile, for topping, bring sugar and orange juice to a boil in a saucepan. Cook for 3 minutes or until sugar dissolves. Reduce heat; add cranberries and simmer 6 to 8 minutes or until berries begin to burst. Remove from heat and cover.

When pudding tests done, place springform pan on a jelly roll pan. Spoon warm cranberry sauce over top. Return to the oven for 10 minutes. Cool for 10 minutes before removing sides of springform pan. Cool at least 1 hour or overnight. Before serving, reheat at 350 degrees F for 10 minutes.

Brown Sugar and Port Cranberry Sauce

Ingredients

1 (12 ounce) bag fresh cranberries
3/4 cup packed dark brown sugar
1 large orange, juiced and zested
9 tablespoons port wine

Directions

In a large saucepan, combine the cranberries, brown sugar, orange zest and juice, and port wine. Bring to a boil over medium-high heat, stirring until the sugar has dissolved. Reduce the heat to medium-low, and simmer until the cranberries have popped and the sauce has thickened, about 15 minutes. Cool, and refrigerate overnight before serving.

Fruity Cranberry Punch

Ingredients

4 cups cranberry juice, chilled
4 cups pineapple juice, chilled
2 cups sugar, divided
1 teaspoon almond extract
1/2 gallon strawberry ice cream, softened
2 cups whipping cream
1 liter ginger ale, chilled

Directions

In a large punch bowl, combine juices, 1-1/2 cups sugar, almond extract and ice cream. Refrigerate until serving. Just before serving, beat cream in a mixing bowl. Gradually add the remaining sugar, beat until soft peaks form. Whisk gently into chilled juice mixture. Add ginger ale. Refrigerate any leftovers.

Cranberry Scones

Ingredients

1 1/2 cups butter (no substitutes), softened
1/2 cup fresh or frozen cranberries
2 tablespoons confectioners' sugar
1/2 teaspoon grated orange peel
SCONES:
2 1/2 cups all-purpose flour
2/3 cup sugar
2 1/2 teaspoons baking powder
1/2 teaspoon baking soda
3/4 cup butter (no substitutes)
1 cup chopped fresh or frozen cranberries
3/4 cup buttermilk

Directions

In a mixing bowl, cream butter. Stir in cranberries, confectioners; sugar and orange peel; mix well. Cover and refrigerate for at least 1 hour. Meanwhile, combine the dry ingredients in a bowl. Cut in butter until mixture resembles coarse crumbs. Add cranberries. Stir in buttermilk just until moistened. Turn onto a lightly floured surface; gently knead 6-8 times. Divide in half. Pat each into an 8-in. circle. Cut into eight wedges. Place 1 in. apart on ungreased baking sheets. Bake at 400 degrees F for 15-18 minutes or until lightly browned. Remove from pans to wire racks. Serve warm with cranberry-orange butter.

Party Cranberry Salad

Ingredients

1 (20 ounce) can crushed pineapple, drained with juice reserved
1 (3 ounce) package cranberry flavored gelatin mix
1 (3 ounce) package raspberry flavored gelatin mix
1 cup cold water
2 (16 ounce) cans whole cranberry sauce
1 apple - peeled, cored, and chopped
1/2 cup chopped walnuts
1/4 cup peeled, cored and sliced apple

Directions

In a saucepan, combine reserved syrup and enough water to make 1 cup. Bring liquid to a boil and add cranberry and raspberry gelatin; stir until dissolved. Add cold water and cool to room temperature.

In a mixing bowl, combine pineapple, cranberry sauce, apples and nuts. Add to gelatin and mix well.

Pour into serving dish and keep chilled until ready to serve. Garnish with apple slices dipped in lemon juice.

Cranberry Nut Bark

Ingredients

1 pound white candy coating, coarsley chopped
1 cup dried cranberries
1 cup coarsely chopped macadamia nuts or pistachios, toasted

Directions

In a large microwave-safe bowl, melt candy coating at 70% power for 1 minute; stir. Microwave at 30-second intervals, stirring until smooth. Stir in cranberries and nuts. Spread onto waxed paper-lined baking sheet. Refrigerate for 20 minutes. Break into small pieces; store in airtight containers.

Creamy Cranberry Salad

Ingredients

1 (12 ounce) package fresh cranberries
1 cup white sugar
1 (6 ounce) package red gelatin mix
1 (8 ounce) can crushed pineapple, drained
3/4 cup orange juice
1 apple with peel, grated
1 cup chopped pecans
1 cup whipping cream
1 (8 ounce) package cream cheese, softened

Directions

Process cranberries in blender or food processor; pour sugar over cranberries and stir to dissolve.

Bring 3/4 cup of water to a boil; stir in gelatin and let cool. Stir cooled gelatin into cranberries, and add pineapple, orange juice, apple and pecans. Mix well, cover and refrigerate overnight.

Whip cream and beat in cream cheese.

In a glass serving dish, layer half of the cranberry mixture, then the whipped cream mixture, then the remaining cranberry mixture.

Grilled Turkey Burgers with Cranberry Horseradish

Ingredients

1 (14.5 ounce) can whole berry cranberry sauce
2 tablespoons prepared horseradish
3 tablespoons lemon juice, or to taste
1 pinch ground cumin
salt and black pepper to taste

1 egg
1/2 cup minced celery
1/2 cup minced onion
1 1/2 pounds ground turkey
1 tablespoon chopped fresh thyme
1 tablespoon poultry seasoning
1 tablespoon chopped fresh parsley
1 cup dry bread crumbs
8 hamburger buns, split

Directions

Preheat an outdoor grill for medium-high heat, and lightly oil the grate. Stir the cranberry sauce, horseradish, lemon juice, and cumin together in a bowl. Season to taste with salt and pepper, and set aside.

Mix the egg, celery, and onion in a bowl with your hand until the egg is smooth. Add the turkey, thyme, poultry seasoning, parsley, and bread crumbs; mix until evenly combined. Form the turkey mixture into 8 patties.

Cook the turkey burgers on the preheated grill until no longer pink in the center and the juices run clear, about 4 minutes per side. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Place onto the hamburger buns, and top with cranberry sauce to serve.

Cranberry Couscous Salad

Ingredients

1 cup water
3/4 cup uncooked couscous
3/4 cup dried cranberries
1/2 cup chopped carrots
1/2 cup chopped seeded cucumber
1/4 cup thinly sliced green onions
3 tablespoons balsamic vinegar
1 tablespoon olive or canola oil
2 teaspoons Dijon mustard
1/2 teaspoon salt
1/8 teaspoon pepper
1/4 cup slivered almonds, toasted

Directions

In a saucepan, bring water to a boil. Stir in couscous. Remove from the heat; cover and let stand for 5 minutes. Fluff with a fork. Cool for 10 minutes.

In a bowl, combine the couscous, cranberries, carrots, cucumber and green onions. In a small bowl, combine the vinegar, oil, mustard, salt and pepper. Pour over couscous mixture; mix well. Cover and refrigerate. Just before serving, stir in almonds.

Apple Cranberry Crisp

Ingredients

1 1/2 cups quick cooking oats
1/2 cup brown sugar
1/3 cup all-purpose flour
1 teaspoon ground cinnamon
1/3 cup butter flavored shortening, melted
1 tablespoon water
1 (16 ounce) can whole berry cranberry sauce
2 tablespoons cornstarch
5 Granny Smith apples - peeled, cored and thinly sliced

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium bowl, mix together the oats, brown sugar, flour, and cinnamon. Stir in the melted shortening and water to form a crumbly mixture.

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 8x8 inch glass baking dish. Crumble the oat mixture over the apples.

Bake in the preheated oven for 30 to 35 minutes, or until the apples are tender. Serve warm.

Butternut Cranberry Sauce Pizza

Ingredients

1 (10 ounce) package refrigerated pizza crust dough
1/2 cup mashed, cooked butternut squash
1/4 cup cranberry sauce
1/2 cup Cheddar cheese, grated
1/4 cup Parmesan cheese, grated
1/4 cup pecans, chopped

Directions

Preheat oven to 450 degrees F (230 degrees C).

Roll out the pizza dough and shape into a round circle to fit a 10 inch pizza pan. Slide the dough onto the pan.

Stir the squash and cranberry sauce together in a bowl until smooth. Spoon the squash mixture over the pizza dough so it's even but not too thick. Sprinkle the sauce with the Cheddar and Parmesan cheeses. Sprinkle the pecans over the cheese.

Bake in preheated oven until cheese is melted. Remove pizza from the oven, slide onto a serving plate, and cut into wedges. Serve immediately.

Cranberry Bars

Ingredients

FILLING:
3/4 cup sugar
1/2 cup water
2 cups fresh or frozen cranberries
1/4 cup orange juice
1 tablespoon grated orange peel
1 tablespoon butter or margarine
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
1 cup chopped walnuts
CRUST:
2 cups all-purpose flour
1/4 teaspoon salt
1 1/4 cups cold butter or margarine
1 cup sugar
3 cups quick-cooking oats

Directions

In a saucepan, bring sugar and water to a boil. Add cranberries and cook until they pop, about 4-6 minutes. Add orange juice, peel, butter, cinnamon and salt. Cook 5 minutes more or until mixture thickens. Remove from the heat; stir in walnuts and set aside.

In a bowl, combine the flour and salt; cut in butter until crumbly. Add sugar and oats; mix well. Spoon half into an ungreased 13-in. x 9-in. x 2-in. baking pan; pat firmly into pan. Spread filling evenly over crust. Top with remaining crumb mixture; pat lightly. Bake at 400 degrees F for 30-35 minutes. Cool.

Cranberry Meatballs

Ingredients

2 pounds ground beef
1 cup bread crumbs
2 eggs, beaten
2 tablespoons soy sauce
1/4 teaspoon ground black pepper
1/2 teaspoon garlic powder
1/3 cup ketchup

1 (16 ounce) can jellied cranberry sauce
1 (18 ounce) bottle barbecue sauce
2 tablespoons brown sugar
1 tablespoon lemon juice

Directions

Preheat oven to 350 degrees F. (175 degrees C).

Mix together the hamburger, bread crumbs, eggs, soy sauce, pepper, garlic powder and ketchup. Form into small balls and bake for 30 minutes.

In a saucepan over low heat, combine the cranberry sauce, barbecue sauce, brown sugar and lemon juice. Simmer and stir until smooth. Add meat balls and simmer for I hour. Serve warm.

Cranberry Pumpkin Bread

Ingredients

3 1/2 cups all-purpose flour
1 cup packed brown sugar
2 teaspoons baking soda
1 teaspoon baking powder
3/4 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1 cup egg substitute
1 (16 ounce) can whole cranberry sauce
1 (15 ounce) can pumpkin puree
1/3 cup vegetable oil
1 tablespoon orange zest
2 tablespoons chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray two 8x4 inch loaf pans with non-stick cooking spray.

Combine the flour, brown sugar, baking soda, baking powder, salt, ground cinnamon and ground cloves in a large bowl and mix well. Set aside.

Mix the egg substitute, cranberry sauce, pureed pumpkin, vegetable oil and grated orange zest together. Add this mixture to the flour mixture and stir until just moistened. Pour batter into the prepared pans. Sprinkle the top of each loaf with the chopped nuts.

Bake at 350 degrees F (175 degrees C) for 55 to 60 minutes or until a toothpick inserted in the center comes out clean. Let loaves cool for 10 minutes then remove from pans. Can be made even lower in fat by substituting 1/3 cup applesauce for the 1/3 cup vegetable oil.

Awesome Sausage, Apple and Cranberry Stuffing

Ingredients

1 1/2 cups cubed whole wheat bread
3 3/4 cups cubed white bread
1 pound ground turkey sausage
1 cup chopped onion
3/4 cup chopped celery
2 1/2 teaspoons dried sage
1 1/2 teaspoons dried rosemary
1/2 teaspoon dried thyme
1 Golden Delicious apple, cored and chopped
3/4 cup dried cranberries
1/3 cup minced fresh parsley
1 cooked turkey liver, finely chopped
3/4 cup turkey stock
4 tablespoons unsalted butter, melted

Directions

Preheat oven to 350 degree F (175 degree C). Spread the white and whole wheat bread cubes in a single layer on a large baking sheet. Bake for 5 to 7 minutes in the preheated oven, or until evenly toasted. Transfer toasted bread cubes to a large bowl.

In a large skillet, cook the sausage and onions over medium heat, stirring and breaking up the lumps until evenly browned. Add the celery, sage, rosemary, and thyme; cook, stirring, for 2 minutes to blend flavors.

Pour sausage mixture over bread in bowl. Mix in chopped apples, dried cranberries, parsley, and liver. Drizzle with turkey stock and melted butter, and mix lightly. Spoon into turkey to loosely fill.

Cranberry Oatmeal Bars

Ingredients

1/2 cup melted butter
1 egg
1/3 cup brown sugar
1 teaspoon vanilla extract
1 cup flour
1/4 teaspoon baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
1 teaspoon cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon pumpkin pie spice
3/4 cup dried cranberries
3/4 cup pecans
3/4 cup old-fashioned rolled oats

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease 11x7 inch baking pan.

Pour melted butter into a mixing bowl, and beat in the egg, brown sugar, and vanilla extract. Sift the flour, baking powder, baking soda, salt, cinnamon, nutmeg, and pumpkin pie spice together in a separate mixing bowl. Stir the flour mixture into the butter mixture until thoroughly blended. Mix in the cranberries, pecans, and oats until evenly blended. Press mixture into prepared baking dish.

Bake in preheated oven until top is dry and edges slightly pull away from the sides of the pan, 13 to 15 minutes. Cool before cutting into squares.

Linda's Cranberry Cookies

Ingredients

2 1/4 cups all-purpose flour
1 teaspoon baking soda
1 cup butter
1/4 cup white sugar
3/4 cup brown sugar
1 (3.5 ounce) package instant vanilla pudding mix
1 teaspoon vanilla extract
2 eggs
1 (6 ounce) package white chocolate chips
1/2 (6 ounce) package dried cranberries

Directions

Preheat an oven to 350 degrees F (175 degrees C). Lightly grease two baking sheets. Combine flour and baking soda in a bowl.

Beat the butter, white sugar, brown sugar, and instant pudding with an electric mixer in a large bowl until smooth. Beat the first egg into the butter until completely blended, then beat in the vanilla with the last egg. Mix in the flour mixture until just incorporated. Fold in the white chocolate chips and cranberries; mixing just enough to evenly combine. Drop spoonfuls of the dough 2 inches apart onto prepared baking sheets.

Bake in the preheated oven until edges of the cookies become golden brown, 9 to 12 minutes. Cool in the baking sheet for 10 minutes before removing to cool completely on a wire rack.

Cranberry Crumble Coffee Cake

Ingredients

1/4 cup chopped almonds
1 cup sugar
1/2 cup butter, softened
1 teaspoon vanilla extract
2 eggs
2 cups all-purpose flour
1 1/4 teaspoons baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1 cup sour cream
1 cup whole berry cranberry sauce
TOPPING:
1/4 cup all-purpose flour
1/4 cup sugar
1/4 cup chopped almonds
1/4 teaspoon vanilla extract
2 tablespoons cold butter

Directions

Sprinkle almonds over the bottom of a greased 9-in. springform pan; set aside. In a mixing bowl, cream the sugar, butter and vanilla; beat on medium for 1-2 minutes. Add eggs, one at a time, beating well after each addition.

Combine dry ingredients; add to batter alternately with sour cream. Mix well. Spread 3 cups over almonds. Spoon cranberry sauce over batter. Top with remaining batter.

For topping, combine flour, sugar, almonds and vanilla; cut in butter until crumbly. Sprinkle over batter.

Bake at 350 degrees F for 70-75 minutes or until a toothpick inserted near the center comes out clean. Cool in pan on a wire rack for 15 minutes; remove sides of pan. Serve warm.

Cranberry Walnut Slaw

Ingredients

1 (16 ounce) package shredded coleslaw mix
1/2 large sweet onion, chopped
1 stalk celery, chopped
1/2 cup dried cranberries
1/4 cup chopped walnuts
1/2 cup distilled white vinegar
1/3 cup white sugar
1/2 cup vegetable oil
1 1/2 teaspoons salt
1 1/2 teaspoons dry mustard
ground black pepper to taste

Directions

In a large bowl, toss together the coleslaw mix, onion, celery, cranberries, and walnuts. Mix the vinegar, sugar, oil, salt, mustard, and pepper in a jar with a lid. Pour over the slaw mixture, and toss to coat. Refrigerate until serving.

Apple Cranberry Tart

Ingredients

1 pastry for a 9 inch double crust pie
2 cups fresh or frozen cranberries, coarsely chopped
2 medium tart apples, peeled and coarsely chopped
1 1/4 cups packed brown sugar
2 tablespoons all-purpose flour
1/2 teaspoon ground cinnamon
1 tablespoon butter

Directions

On a lightly floured surface, roll out half of the pastry into a 13-in. circle. Press onto the bottom and up the sides of an ungreased 11-in. fluted tart pan with removable bottom; trim pastry even with edge.

In a bowl, combine the cranberries, apples, brown sugar, flour and cinnamon. Pour into crust. Dot with butter. Roll out remaining pastry to 1/4-in. thickness. Cut out with a floured 1-in. apple cookie cutter. Place over filling.

Place tart pan on a warm baking sheet. Bake at 425 degrees F for 35-40 minutes or until filling is hot and bubbly and crust is golden. Serve warm.

Cranberry Stuffed Turkey Breasts

Ingredients

2 boneless and skinless turkey breasts
1 (12 ounce) package herb-seasoned dry bread stuffing mix
1 1/2 cups sweetened-dried cranberries
1 cup chopped pecans
1/2 cup pecan halves
2 tablespoons olive oil

Directions

Prepare stuffing mix according to package directions, set aside and let cool.

With a sharp knife butterfly breasts open to lay flat (this usually takes 3 cuts, depending on the size of the breasts). Place each breast between two sheets of waxed paper and flatten with a mallet.

On each breast, spread prepared stuffing to 1/4 inch of the edge. Sprinkle with most of the dried cranberries and all of the chopped pecans. Roll up "jellyroll" style, starting with the long end and roll tightly. Tuck in ends and tie in sections with string, about 4 sections around middle and one running the length of the roll to secure the ends.

Place the olive oil in an oven proof skillet and heat. Carefully brown rolls on all sides. Place skillet in oven, uncovered and bake in a preheated 350 degrees F (175 degrees C) oven for 1 hour or until a knife inserted draws clear juices. Do not let these get overly dry. Allow rolls to set for 15 minutes before slicing (don't forget to cut off strings) into 1/2 to 3/4 inch circles. Leave one roll whole and slice the other for presentation. Stuffing will be spiraled into meat. Present on your prettiest platter on a bed of curly lettuce, garnish by sprinkling with the whole pecans and some dried cranberries.

Cranberry Chicken

Ingredients

6 boneless skinless chicken breast halves (1-1/2 pounds)
1 (16 ounce) can whole berry cranberry sauce
1 large tart apple - peeled and chopped
1/2 cup raisins
1/4 cup chopped walnuts
1 teaspoon curry powder

Directions

Place chicken in a 13-in. x 9-in. x 2-in. baking dish coated with nonstick cooking spray. Bake, uncovered, at 350 degrees F for 20 minutes.

Meanwhile, combine the remaining ingredients. Spoon over chicken. Bake, uncovered, 20-25 minutes longer or until chicken juices run clear.

Cranberry Kitchen Cookies

Ingredients

1/2 cup butter
1 cup white sugar
3/4 cup packed brown sugar
1/4 cup milk
2 tablespoons orange juice
1 egg
3 cups sifted all-purpose flour
1 teaspoon baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
1 cup chopped walnuts
2 1/2 cups fresh cranberries, roughly chopped

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a large bowl, cream together butter, white sugar and brown sugar. Beat in the milk, orange juice and egg. Combine the flour, baking powder and salt; stir into the creamed mixture. Stir in chopped walnuts and cranberries. Drop by teaspoonfuls onto the prepared cookie sheets.

Bake for 10 to 15 minutes in the preheated oven, or until edges are golden. Let cookies cool on the cookie sheet for 2 minutes before removing to wire racks to cool completely

Cranberry Swirl Coffee Cake

Ingredients

1/2 cup butter
1 cup white sugar
2 eggs
1 teaspoon almond extract
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 cup sour cream
1 (8 ounce) can whole cranberry sauce

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9 or 10 inch tube pan.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the almond extract. Combine the flour, baking powder, baking soda, and salt; stir into the creamed mixture alternately with the sour cream.

Pour 1/3 of the batter into the prepared tube pan. Swirl 1/2 of the cranberry sauce into the batter. Repeat, ending with the batter on top.

Bake 55 minutes in the preheated oven, until golden brown.

Cranberry Apple Crisp

Ingredients

3 cups chopped, peeled tart apple
2 cups fresh or frozen cranberries
1 cup sugar
3 tablespoons all-purpose flour
1 cup crushed cornflakes
1/2 cup chopped pecans
1/2 cup packed light brown sugar
3 tablespoons butter or stick margarine, melted

Directions

In a large bowl, combine the apples, cranberries, sugar and flour; spoon into a 2-qt. baking dish coated with nonstick cooking spray. Combine the cornflakes, pecans, brown sugar and butter; sprinkle over apple mixture. bake at 350 degrees F for 35-40 minutes or until top is golden brown and filling is bubbly.

Cranberry Bread Pudding

Ingredients

16 slices bread, crust removed, cubed
1 1/2 cups fresh or thawed frozen cranberries
1 tablespoon grated orange peel
1/4 cup butter or margarine, melted
6 eggs
4 cups milk
13 tablespoons sugar, divided
1 teaspoon vanilla extract
ORANGE CUSTARD SAUCE:
3 egg yolks
1/4 cup sugar
1 cup whipping cream
1 orange peel strip (1/4 inch)
1/2 teaspoon orange extract

Directions

In a greased 13-in. x 9-in. x 2-in. baking dish, layer half of the bread cubes, cranberries and orange peel. Repeat layers. Drizzle with butter. In a large mixing bowl, beat the eggs, milk 3/4 cup sugar and vanilla; pour over bread mixture. Let stand for 15-30 minutes. Sprinkle with remaining sugar. Bake, uncovered, at 375 degrees F for 65-75 minutes or until a knife inserted near the center comes out clean.

For sauce, in a heavy saucepan, beat egg yolks and sugar. Stir in cream and orange peel. Cook and stir over low heat for 20-25 minutes or until mixture reaches 160 degrees F and coats the back of a metal spoon. Remove from the heat; discard orange peel. Stir in extract. Cover and refrigerate until chilled. Serve with bread pudding.

Cranberry Salad III

Ingredients

2 (3 ounce) packages cherry flavored gelatin mix
1 (16 ounce) can whole cranberry sauce
1 (20 ounce) can crushed pineapple with juice
1 (8 ounce) package cream cheese
1 cup chopped pecans
1 tablespoon mayonnaise

Directions

Drain crushed pineapple and save 1/4 cup of the juice. Dissolve gelatin in 2 cups of hot water. Stir in cranberries and crushed pineapple. Pour 1/2 of the mixture in a bowl and leave at room temperature, set the other 1/2 in the refrigerator until firm.

In a separate bowl mix together the cream cheese, mayonnaise, reserved pineapple juice and chopped pecans. Spread mixture over chilled gelatin. Place in refrigerator for 10 minutes. Pour the room temperature gelatin over the top of the cream cheese layer and refrigerate until set.

Cranberry Applesauce Muffins

Ingredients

1 cup unsweetened applesauce
1/3 cup vegetable oil
1 eggs, beaten
2 cups all-purpose flour
1/2 cup white sugar
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt
1 cup fresh or frozen cranberries, chopped
1/2 cup pecans, chopped

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a muffin pan, or use paper liners.

In a small bowl, mix together applesauce, oil and egg. In a large bowl, combine flour, sugar, baking soda, cinnamon and salt. Make a well in the center, and pour in egg mixture. Stir until just moistened. Fold in cranberries and pecans. Spoon into muffin cups, 2/3 full.

Bake in the preheated oven for 25 to 30 minutes, or until a toothpick inserted into the center comes out clean. Cool in pan for 2 minutes before removing.

Cranberry Waldorf

Ingredients

1 1/2 cups chopped cranberries
1 cup chopped red apple
1 cup chopped celery
1 cup seedless green grapes, halved
1/3 cup raisins
1/4 cup chopped walnuts
2 tablespoons white sugar
1/4 teaspoon ground cinnamon
1 (8 ounce) container vanilla yogurt

Directions

Combine cranberries, apple, celery, grapes, raisins, walnuts, sugar, cinnamon, and yogurt. (I chop cranberries in a food processor, and it works great). Toss to coat. Cover and chill 2 hours.

Stir just before serving. Garnish with frosted cranberries and mint leaves if desired. For frosted cranberries, wet cranberry and roll in sugar.

Pork Chops with Cranberry Balsamic Sauce

Ingredients

4 boneless pork chops, 1-inch thick
Lemon pepper seasoning
2 tablespoons butter
2 cloves garlic, thinly sliced
1 3/4 cups Swanson® Chicken Stock
1/4 cup balsamic vinegar
1/2 cup dried cranberries or dried cherries

Directions

Season the pork with the lemon pepper. Cook the pork in a 10-inch nonstick skillet over medium heat for 20 minutes or until it's well browned on both sides and cooked through. Remove the pork from the skillet and keep warm.

Heat 1 tablespoon butter in the skillet. Add the garlic and cook until it's tender. Stir the stock, vinegar and cranberries in the skillet and heat to a boil. Cook for 10 minutes or until the sauce is slightly thickened.

Stir in the remaining butter. Serve the pork with the sauce.

Leftover Turkey Spring Rolls with Cranberry Sweet

Ingredients

2 tablespoons olive oil
1 teaspoon Asian (toasted) sesame oil (optional)
2 cups finely chopped cooked turkey
1/2 carrot, minced
2 cloves garlic, minced
1/8 teaspoon ground black pepper
1/8 teaspoon ground ginger
1/8 teaspoon garlic and herb seasoning blend (such as Mrs. Dash®)
5 tablespoons soy sauce
6 cups finely shredded cabbage
1/2 teaspoon oyster sauce (optional)
50 (7 inch square) egg roll wrappers

1/4 cup jellied cranberry sauce
1/4 cup white sugar
1/4 cup white vinegar
1 dash soy sauce

Directions

Heat the olive oil and sesame oil in a wok or large skillet over medium-high heat until it shimmers. Cook and stir the turkey, carrot, garlic, black pepper, ginger, and garlic and herb seasoning until the garlic releases its fragrance, about 2 minutes. Stir in 2 tablespoons of the soy sauce, and continue cooking until the carrot begins to soften, about 5 minutes. Stir in the cabbage, oyster sauce, and remaining 3 tablespoons of soy sauce. Continue to stir, until the cabbage is soft and cooked through, about 10 minutes. Remove the mixture from the heat, and set aside. Drain off any excess liquid.

Preheat oven to 350 degrees F (175 degrees C). Line several baking sheets with parchment paper.

To fill the wrappers, separate and place the spring roll wrappers onto your work surface, with the points of the square pointing up and down in a diamond shape. Spoon about 2 tablespoons of the turkey filling in a line across the center of the wrapper, and fold the bottom point up to cover the filling. Fold the two side points in on top of the folded wrapper, to fully enclose the filling. The two side points should be about 1 inch apart. Firmly but gently, roll the spring roll into a tight cylinder, and roll the wrapper over to firmly press down the remaining point. Set the filled wrappers seam-side down onto the parchment-lined baking sheets so they don't touch. The rolls should be about the thickness of a finger.

Bake the filled rolls in the preheated oven until they begin to brown, about 15 minutes. Mash the cranberry sauce in a saucepan over medium heat until the sauce is smooth, then whisk in the sugar, vinegar, and a dash of soy sauce. Bring the mixture to a boil, and simmer, whisking the sauce, until the sugar has dissolved and the sauce reduces and thickens slightly, about 10 minutes. Remove sauce to a bowl. Serve the rolls hot with the sauce.

Three Cranberry Relish

Ingredients

1 pound cranberries
1 (12 fluid ounce) can frozen cranberry juice concentrate
1 1/2 cups sweetened-dried cranberries
1/4 cup orange juice
2/3 cup white sugar
1 tablespoon orange zest

Directions

Combine all ingredients in a 3 quart sauce pan and cook over medium heat until cranberries pop. Serve warm or cold. As it the relish sits it thickens up.

Lemon-Cranberry Mini Loaves

Ingredients

2/3 cup butter or margarine, softened
1 1/2 cups sugar
3 tablespoons lemon juice
2 tablespoons grated lemon peel
4 eggs
3 cups all-purpose flour
2 teaspoons baking powder
2 teaspoons salt
1 cup milk
2 cups dried cranberries
1 cup chopped walnuts
Glaze:
1/4 cup sugar
1/4 cup lemon juice

Directions

In a mixing bowl, cream the butter, sugar, lemon juice and peel. Add the eggs, one at a time, beating well after each addition. Combine the flour, baking powder and salt; add to the creamed mixture alternately with milk. Stir in cranberries and walnuts. Pour into four greased 5-3/4-in. x 3-in. x 2-in. loaf pans. Bake at 350 degrees F for 40-45 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks. With a toothpick or skewer, poke 12 holes in each loaf. For glaze, combine sugar and lemon juice until sugar is dissolved. Spoon over loaves. Cool completely before slicing.

Oranged Cranberry Sauce

Ingredients

2 (12 ounce) packages fresh cranberries
1 orange, zested
3 cinnamon sticks
2 cups orange juice
2 cups packed brown sugar

Directions

In a medium saucepan, combine cranberries, orange zest, cinnamon, orange juice, and brown sugar. Add enough water to cover, and bring to a boil over high heat. Immediately reduce heat, and simmer for about 1 hour, or until the sauce has thickened. Taste for sweetness, and adjust with additional sugar if necessary. You can not overcook, so continue cooking until you have a good thick consistency. Let mixture cool, then refrigerate in a covered container.

Cranberry Nut Stuffing

Ingredients

1/2 cup butter
1 cup chopped celery
1 cup chopped onion
1 (1 pound) loaf French bread, torn into small pieces
1 tablespoon rubbed sage, or to taste
2 egg whites, beaten
1/2 cup frozen cranberries, chopped
1/2 cup chopped walnuts
1/2 cup chopped almonds (optional)
1/2 cup chopped pecans (optional)
1 (14.5 ounce) can chicken broth

Directions

Melt butter in a large skillet over medium heat. Cook celery in butter until almost tender. Add onions, and cook until lightly browned and tender. Set aside.

Place the pieces of bread into a large glass or ceramic bowl, and sprinkle liberally with rubbed sage. Heat bread in the microwave for 2 minutes, then heat for 10 seconds at a time until bread is crispy. Remove from the microwave, and add the egg whites, cranberries, walnuts, almonds and pecans toss lightly to distribute. Add the onion and celery with the butter, and toss lightly while moistening to your desired consistency with chicken broth.

Use this to stuff a turkey, or transfer to a 9x13 inch baking dish.

Easy Cranberry Chicken

Ingredients

6 skinless, boneless chicken breast halves
1 (16 ounce) can cranberry sauce
1 (8 ounce) bottle Ranch-style salad dressing
1/2 packet dry onion soup mix

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place chicken breasts in a lightly greased 9x13 inch baking dish. In a medium bowl, combine the cranberry sauce, salad dressing and dry onion soup mix. Blend together until well mixed, then pour mixture over chicken.

Bake at 350 degrees F (175 degrees C) for 1 hour.

Pumpkin Waffles with Apple-Cranberry Relish

Ingredients

APPLE-CRANBERRY RELISH
3 large Granny Smith apples
3 tablespoons butter
1/4 teaspoon ground ginger
1/2 teaspoon ground cinnamon
1 teaspoon vanilla extract
1/4 cup orange juice
1 teaspoon grated orange zest (optional)
3/4 cup maple syrup, divided
1/2 cup dried cranberries
1/2 cup chopped pecans
butter (optional)

PUMPKIN WAFFLES
3 eggs
1 1/2 cups low-fat buttermilk
1/2 cup canola oil
1/2 cup pumpkin puree
1 1/2 cups whole wheat pastry flour
2 tablespoons white sugar
2 teaspoons baking powder
3/4 teaspoon baking soda
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon ground cloves

1/2 cup butter, for serving

Directions

To make the Apple-Cranberry Relish: Peel, core, and chop the apples into 1/4-inch pieces. Combine the chopped apples, 3 tablespoons butter, 1/2 teaspoon cinnamon, vanilla, orange juice, and 1/2 cup maple syrup in a saucepan. Cook over medium heat for about 3 minutes. Add the cranberries and cook 5-10 minutes until apples are tender and cranberries have softened.

Remove apples and cranberries using a slotted spoon and set aside in a bowl. Simmer the apple syrup mixture until thick, about 8 minutes, stirring frequently. Remove from heat and stir in the remaining 1/4 cup maple syrup. Add the pecans and orange zest (if desired) to the apple-cranberry mixture.

Preheat waffle iron according to manufacturer's instructions.

Mix the eggs, buttermilk, canola oil, and pumpkin puree in a bowl, beating well. Combine the pastry flour, sugar, baking powder, baking soda, cinnamon, nutmeg, cloves, and ginger. Stir the flour mixture into the pumpkin mixture and mix until thoroughly combined. The batter should be pourable; add a tablespoon more buttermilk if necessary.

Cook waffles according to manufacturer's instructions. Serve hot, topped with butter and apple-cranberry relish, with spiced apple syrup on the side.

Cranberry Cake

Ingredients

3 tablespoons butter, softened
1 cup sugar
1 egg
2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon ground nutmeg
1 cup milk
2 cups cranberries
2 tablespoons grated orange or lemon peel
CREAM SAUCE:
1 1/3 cups sugar
1 cup whipping cream
2/3 cup butter

Directions

In a mixing bowl, cream butter and sugar. beat in egg. Combine the flour, baking powder and nutmeg; add to the creamed mixture alternately with milk. Stir in cranberries and orange peel.

Pour into a greased 11-in. x 7-in. x 2-in. baking dish. Bake at 350 degrees F for 35-40 minutes or until a toothpick inserted near the center comes out clean. Meanwhile, in a saucepan, combine sauce ingredients. Cook and stir over medium heat until heated through. cut warm cake into squares; serve with cream sauce.

Cranberry Icebox Cookies

Ingredients

1 1/4 cups butter (no substitutions), softened
1 cup packed brown sugar
2/3 cup sugar
2 eggs
1 teaspoon vanilla extract
1/4 teaspoon almond extract
3 1/4 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/4 teaspoon baking soda
1 cup chopped walnuts
2 cups chopped fresh or frozen cranberries

Directions

In a mixing bowl, cream butter and sugars. Add eggs, one at a time, beating well after each addition. Beat in extracts. Combine the flour, baking powder, salt and baking soda; gradually add to the creamed mixture. Stir in walnuts. Carefully stir in cranberries. Shape into three 7-in. rolls; wrap each roll in plastic wrap and refrigerate for 4 hours or overnight.

Cut into 1/4-in. slices and place 1 in. apart on ungreased baking sheets . Bake at 375 degrees F for 10-12 minutes or until golden brown. Cool on wire racks.

Brie Cranberry and Chicken Pizza

Ingredients

2 skinless, boneless chicken breast halves
1 tablespoon vegetable oil
1 (12 inch) prepared pizza crust
1 1/2 cups cranberry sauce
6 ounces Brie cheese, chopped
8 ounces shredded mozzarella cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Chop chicken breasts into bite-size pieces. Heat oil in medium skillet until hot. Add chicken and saute until browned and almost cooked through.

Spread cranberry sauce over the pizza crust. Top with chicken, brie and cover with mozzarella.

Bake at 350 degrees F (175 degrees C) for 20 minutes.

Cranberry Meatballs

Ingredients

4 eggs, beaten
1 cup crushed corn flake cereal
1/3 cup chili sauce
1 tablespoon soy sauce
1 teaspoon dried parsley
2 tablespoons dried onion flakes
8 vegetarian burger patties
2 servings (4 ounce) sleeves buttery round crackers, crumbled
1 (8 ounce) package cream cheese, softened
1 cup chopped walnuts
1 (16 ounce) can cranberry sauce
1 cup Russian-style salad dressing
1 teaspoon brown sugar
1 tablespoon lemon juice

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray two cookie sheets with non-stick cooking spray.

In a medium-size mixing bowl, combine eggs, cornflake crumbs, chili sauce, soy sauce, parsley flakes, dehydrated onion, vegetable burger, buttery round crackers, cream cheese, and walnuts. Shape into 72 1-inch meatballs. Arrange on prepared cookie sheets.

Bake the meatballs at 350 degrees F (175 degrees C) for 20 to 25 minutes, or until the meatballs are cooked through.

In a large saucepan, combine cranberry sauce, Russian dressing, brown sugar, and lemon juice. Cook, stirring frequently until the cranberry sauce is melted. Add the meatballs and heat through. Serve with appetizer toothpicks, if desired.

Cranberry Waldorf Salad

Ingredients

1 medium apple, chopped
1 celery rib, chopped
1/2 cup dried cranberries
1/3 cup mayonnaise
1 tablespoon sugar
2 teaspoons lemon juice

Directions

In a serving bowl, combine the apple, celery and cranberries. In a small bowl, combine mayonnaise, sugar and lemon juice. Pour over apple mixture and toss gently to combine.

Cranberry Poppy Seed Mayonnaise

Ingredients

1/2 cup mayonnaise
1/2 cup whole berry cranberry sauce
1 teaspoon poppy seeds

Directions

Whisk together mayonnaise and cranberry sauce in a large bowl. Stir in the poppy seeds. Refrigerate until serving.

Hot Cranberry Citrus Drink

Ingredients

1 (12 ounce) package fresh or frozen cranberries
2 1/2 quarts water
2 cups orange juice
1 cup sugar
1 cup pineapple juice
2 tablespoons lemon juice
3 (3 inch) cinnamon sticks

Directions

In a large saucepan, bring cranberries and water to a boil. Reduce heat; simmer for 5-7 minutes or until berries pop. Stir in the remaining ingredients; return to a boil. Reduce heat; simmer, uncovered, for 25-30 minutes. Strain through cheesecloth; discard pulp and cinnamon sticks. Serve warm.

Cranberry Stuffed Turkey Breasts

Ingredients

1 (12 ounce) package herb-seasoned bread stuffing mix
2 skinless boneless turkey breasts
1 cup chopped pecans
2 (8 ounce) packages dried, sweetened cranberries
2 tablespoons olive oil
6 lettuce leaves
1/2 cup pecan halves

Directions

Preheat the oven to 350 degrees F (175 degrees C). Prepare stuffing mix according to package directions. Set aside to cool.

With a sharp knife, butterfly breasts open to lay flat. Place each breast between two sheets of waxed paper, and flatten with a mallet. Spread the prepared stuffing to within 1/4 inch of the edge of each breast. Sprinkle each one with chopped pecans and dried cranberries, reserving some of the cranberries for garnish. Roll up tightly in a jellyroll style, starting with the long end. Tuck in ends, and tie in sections with string, about 4 sections around the middle and one running the length of the roll to secure the ends.

Heat olive oil in a large cast iron skillet over medium-high heat. Carefully brown rolls on all sides.

Place skillet in oven, uncovered. Bake in a preheated 350 degrees F (175 degrees C) oven for 1 hour, or until the internal temperature is at 170 degrees F (78 degrees C) when taken with a meat thermometer. Do not let these get overly dry.

Allow rolls to set for 15 minutes before removing string, and slicing into 1/2 to 3/4 inch circles. Leave one roll whole, and slice the other for presentation. Stuffing will be spiraled into meat. Present on your prettiest platter on a bed of curly lettuce, and garnish by sprinkling with the remaining 1/2 cup pecan halves and the reserved dried cranberries.

Cranberry Salad VII

Ingredients

1 (6 ounce) package cranberry flavored gelatin mix
2 cups boiling water
1/2 orange, peeled and chopped
1/2 pound fresh or frozen cranberries, chopped
3 apples - peeled, cored and chopped
1 cup white sugar
1 cup chopped celery
1 cup chopped walnuts

Directions

Dissolve gelatin in boiling water. Refrigerate 1/2 hour, or until it begins to gel.

Mix together orange, cranberries, apples and sugar. In a 9x13 inch dish, mix the gelatin, fruit mixture, celery and walnuts

Chill in the refrigerator 3 to 4 hours, until firm.

Cranberry Frost

Ingredients

1/2 cup chopped cranberries
1/3 cup white sugar
2 large oranges
1 (8 ounce) package cream cheese, softened
1 teaspoon vanilla extract
1 apple - peeled, cored, and chopped
1/2 cup chopped dates (optional)
1/2 cup heavy whipping cream

Directions

In a mixing bowl, combine cranberries and sugar and let stand 10 minutes. Meanwhile, peel and secton 1 orange. Finely chop orange sections; set aside. Sqeeze remaining orange to make total of 1/3 cup juice.

Combine the 1/3 cup orange juice, cream cheese, and vanilla. Beat until fluffy. Stir in orange sections, cranberries, apple and dates.

Whip cream until soft peaks form. Fold cream into cream cheese mixture.

Turn mixture into a 5-cup mold, 8x4x2 inch loaf pan, or into about 10 to 12 paper lined muffin pans. Cover and freeze until firm.

To serve, let stand at room temperature for 10 miutues. Unmold or peel off paper and garnish with orange sections.

Cranberry Pot Roast

Ingredients

3 cups beef broth
1 cup water
2 (14.5 ounce) cans cranberry sauce

1 (4 pound) beef chuck roast
salt and ground black pepper to taste
3 tablespoons all-purpose flour
2 tablespoons vegetable oil
1 large sweet onion, chopped

Directions

Bring the beef broth and water to a boil in a saucepan over high heat. Stir in the cranberry sauce until dissolved. Pour the sauce into a slow cooker set to High.

Meanwhile, season the beef roast with salt and pepper, then sprinkle evenly with the flour. Heat the vegetable oil in large skillet over medium heat. Cook the roast in the hot oil until brown on all sides, about 2 minutes per side. Transfer the roast to the slow cooker along with the chopped onion.

Cook until the roast easily pulls apart with a fork, about 4 hours.

Cranberry Salsa

Ingredients

2 cups frozen cranberries, thawed
2 tablespoons fresh lime juice
6 tablespoons honey
1 1/2 tablespoons tequila
1 1/2 tablespoons Triple Sec or other orange liqueur
4 fresh jalapeno peppers, seeded and minced
1/4 cup chopped cilantro leaves

Directions

Place the cranberries in a blender; pulse until smooth; scrape into a bowl. Stir the lime juice, honey, tequila, Triple Sec, jalapeno peppers, and cilantro into the cranberries; cover and refrigerate overnight.

Cranberry Salad Dressing

Ingredients

1 cup cranberries
1 medium navel orange, peeled and sectioned
2/3 cup sugar
1/2 cup vinegar
1 teaspoon salt
1 teaspoon ground mustard
1 teaspoon grated onion
1 cup vegetable oil

Directions

In a blender or food processor, combine cranberries, orange, sugar, vinegar, salt, mustard and onion. While processing, gradually add oil in a steady stream. Refrigerate.

Spiced Cranberry Glazed Ham

Ingredients

1 Cook's® brand Bone-in Spiral Sliced Ham, Butt or Shank Portion Ham, or Half Ham
1 (16 ounce) can cranberry sauce
2 tablespoons lemon juice
1 teaspoon prepared mustard
1/4 teaspoon ground cloves

Directions

Prepare and heat ham according to package directions.

Meanwhile, to prepare glaze, combine all ingredients in saucepan and heat gently.

Brush a portion of glaze over your favorite Cook's ham 30 minutes before meat is done. Heat ham uncovered for final 30 minutes. Reheat remaining glaze. Remove glazed ham from oven. Spoon remaining glaze over ham just before serving.

Cranberry Streusel Pie

Ingredients

1 pound fresh cranberries
3/4 cup white sugar
1/4 cup all-purpose flour
1/2 cup packed brown sugar
1/2 cup walnuts
1/4 cup all-purpose flour
1 teaspoon shortening
1 recipe pastry for a 9 inch single crust pie

Directions

Smash berries. Stir in sugar and 1/4 cup flour. Pour filling into pie crust.

Smash walnuts into small pieces. Stir in brown sugar, 1/4 cup flour, and shortening with a pastry blender. The mixture should be crumbly. Sprinkle over pie.

Bake at 350 degrees F (175 degrees C) for 45 minutes, or until done.

Cranberry Zucchini Bread

Ingredients

3 cups all-purpose flour
2 cups sugar
2 1/2 teaspoons ground cinnamon
1 1/4 teaspoons salt
1 teaspoon baking soda
1/2 teaspoon baking powder
1/4 teaspoon ground nutmeg
3 eggs
1 1/2 cups shredded zucchini
1 cup vegetable oil
1 tablespoon vanilla extract
1 cup chopped fresh or frozen cranberries
1/2 cup chopped walnuts

Directions

In a large bowl, combine the first seven ingredient. In another bowl, beat eggs; add zucchini, oil and vanilla. Stir into dry ingredients just until blended. Fold in the cranberries and walnuts. Pour into two greased and floured 9-in. x 5-in. x 3-in. loaf pans. Bake at 350 degrees F for 50-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks.

Cranberry Muffins

Ingredients

1 1/2 cups all-purpose flour
3 teaspoons baking powder
1/4 teaspoon salt
1/4 cup white sugar
1/4 cup vegetable oil
1 egg, beaten
1 cup orange juice
1 tablespoon orange zest
1 1/2 cups chopped cranberries

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease and flour muffin pan, or use paper liners.

Sift together flour, salt and baking powder. Set aside.

Beat oil and sugar together until light. Add egg and beat until smooth. Add orange juice and grated zest.

Add flour mixture and stir just until mixed. Fold in cranberries.

Fill greased muffin pans 2/3 full. Bake at 400 degrees F (200 degrees C) for 20-25 minutes.

Beef Tenderloin With Easy Cranberry Balsamic

Ingredients

1 (4 pound) whole beef tenderloin roast
2 tablespoons chopped fresh thyme
1 tablespoon pepper
1/3 cup balsamic vinegar
3 tablespoons finely chopped shallots
1 (16 ounce) can whole berry cranberry sauce
1/4 teaspoon salt

Directions

Heat oven to 425 degrees F. Combine thyme and pepper; reserve 1 teaspoon seasoning mixture for sauce. Press remaining seasoning mixture evenly onto all surfaces of beef roast.

Place roast on rack in shallow roasting pan. Insert ovenproof meat thermometer so tip is centered in thickest part of beef. Do not add water or cover. Roast in 425 degrees F oven 50 to 60 minutes for medium rare; 60 to 70 minutes for medium doneness.

Remove roast when meat thermometer registers 135 degrees F for medium rare; 150 degrees F for medium. Transfer roast to carving board; tent loosely with aluminum foil. Let stand 15 to 20 minutes. (Temperature will continue to rise about 10 degrees F to reach 145 degrees F for medium rare; 160 degrees F for medium.)

Meanwhile prepare sauce. Combine vinegar and shallots in small saucepan; bring to a boil. Reduce heat; simmer 3 minutes. Stir in cranberry sauce; bring to a boil. Reduce heat; simmer 6 minutes to blend flavors, stirring occasionally. Remove from heat; stir in reserved seasoning and salt.

Carve roast into slices; serve with sauce.

Cranberry Nut Bread I

Ingredients

2 cups all-purpose flour
3/4 cup white sugar
3/4 teaspoon salt
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1 cup chopped cranberries
1/2 cup chopped walnuts
1 egg
2 tablespoons vegetable oil
3/4 cup orange juice
1 tablespoon orange zest

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x5 inch loaf pan.

Combine the flour, sugar, salt, baking powder, and baking soda. Add the cranberries and walnuts, and stir to coat with flour. Mix together the egg, oil, orange juice, and orange zest. Pour the egg mixture into the flour mixture, and stir until just blended. Spoon the batter into the prepared pan.

Bake for 50 minutes in the preheated oven, or until a toothpick inserted near the center comes out clean. Cool in pan for 10 minutes, then remove to a wire rack, and cool completely.

Couscous, Cranberry, and Feta Salad

Ingredients

1/3 cup couscous
1/3 cup dried cranberries
2/3 cup boiling water
1/2 cucumber, diced
2 tablespoons crumbled feta cheese
2 teaspoons balsamic vinaigrette salad dressing, or to taste
salt to taste

Directions

Place the couscous and cranberries in a heatproof bowl. Pour in the boiling water, and stir with a fork. Cover the bowl with plastic wrap, and set aside 5 to 10 minutes.

Fluff the couscous with a fork, and fold in the cucumber and feta cheese. Season to taste with balsamic vinaigrette and salt.

White Chocolate-Cranberry Biscotti

Ingredients

1/2 cup butter (no substitutes), softened
1 cup sugar
4 eggs
1 teaspoon vanilla extract
3 cups all-purpose flour
1 tablespoon baking powder
3/4 cup dried cranberries
3/4 cup white vanilla chips

Directions

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine flour and baking powder; gradually add to creamed mixture. Stir in cranberries and vanilla chips. Divide dough into three portions.

On ungreased baking sheets, shape each portion into a 10-in. x 2-in. rectangle. Bake at 350 degrees F for 20-25 minutes or until lightly browned. Cool for 5 minutes.

Transfer to a cutting board; cut diagonally with a serrated knife into 1-in. slices. Place cut side down on ungreased baking sheets. Bake for 15-20 minutes or until golden brown. Remove to wire racks to cool. Store in an airtight container.

Orange-Chip Cranberry Bread

Ingredients

2 1/2 cups all-purpose flour
1 cup sugar
1 teaspoon baking soda
1 teaspoon baking powder
1/4 teaspoon salt
2 eggs
3/4 cup vegetable oil
2 teaspoons grated orange peel
1 cup buttermilk
1 1/2 cups chopped fresh or frozen cranberries, thawed
1 cup miniature semisweet chocolate chips
1 cup chopped walnuts
3/4 cup confectioners' sugar
2 tablespoons orange juice

Directions

In a mixing bowl, combine the first five ingredients. In another bowl, combine eggs, oil and orange peel; mix well. Add to dry ingredients alternately with buttermilk. Fold in cranberries, chocolate chips and walnuts. Pour into two greased 8-in. x 4-in. x 2-in. loaf pans. Bake at 350 degrees F for 55-65 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks. If glaze is desired, combine confectioners' sugar and orange juice until smooth; spread over cooled loaves.

Eggnog and Cranberry Salad

Ingredients

1 (3.5 ounce) package instant vanilla pudding mix
1 (3 ounce) package lemon flavored gelatin
2 cups water
2 tablespoons lemon juice
1 (3 ounce) package raspberry flavored gelatin mix
1 cup boiling water
1 (16 ounce) can jellied cranberry sauce
1/4 cup chopped pecans
1 (1.3 ounce) envelope whipped topping mix
1/2 teaspoon ground nutmeg

Directions

Combine vanilla pudding mix, lemon gelatin, and 2 cups water in a saucepan. Bring to a boil, stirring constantly. Stir in lemon juice. Chill until partially set.

Dissolve raspberry gelatin in 1 cup boiling water. Blend in cranberry sauce, and add pecans. Chill until partially set.

Prepare whipped topping according to package directions. Fold in nutmeg. Fold whipped topping into vanilla pudding mixture. Pour into a 9 x 13 inch glass dish. Chill until firm.

Pour cranberry mixture over pudding mixture. Chill for 6 hours before serving to appreciative family and friends.

Cranberry-Topped Cake

Ingredients

1 1/3 cups sugar, divided
4 cups fresh or thawed frozen cranberries
CAKE:
2 cups all-purpose flour
1 1/2 cups sugar
1 tablespoon baking powder
1 teaspoon salt
5 egg yolks
3/4 cup cold water
1/2 cup vegetable oil
2 1/2 teaspoons vanilla extract
2 1/2 teaspoons grated lemon peel
7 egg whites
1/2 teaspoon cream of tartar
FROSTING:
2 cups whipping cream
2 tablespoons sugar
2 teaspoons vanilla extract

Directions

Grease the bottoms of two 8-in. square baking dishes; sprinkle each with 1 tablespoon sugar. Sprinkle 2 cups of cranberries over the bottom of each pan; sprinkle with remaining sugar. Cover and bake at 325 degrees F for 30 minutes. Uncover; cool for 1 hour.

For cake, combine the flour, sugar, baking powder and salt in a large mixing bowl. Add egg yolks, water, oil, vanilla and lemon peel; beat until smooth, about 1 minutes. In another mixing bowl, beat egg whites until foamy. Add cream of tartar; beat until stiff peaks form. Fold a fourth of the egg whites into batter. Fold in remaining whites. Spoon batter over cranberries.

Bake at 325 degrees F for 45-55 minutes or until cake springs back with lightly touched. Cool in pans 10 minutes before inverting on wire racks to cool completely. For frosting, beat cream until soft peaks form. Add the sugar and vanilla; beat until stiff peaks form. Spread between layers and over top and sides of cake. Cover and store in the refrigerator.

Cranberry Upside-Down Cake

Ingredients

1 (20 ounce) can pineapple tidbits
1/2 cup butter or margarine, melted
1 cup packed brown sugar
1 cup fresh or frozen cranberries
1/2 cup walnut halves
1 (18.25 ounce) package yellow cake mix
3 eggs
1/4 cup vegetable oil

Directions

Drain pineapple, reserving juice. Add water to juice to measure 1 -1/4 cups; set aside.

Pour butter into a greased 13-in. x 9-in. x 2-in. baking dish. Sprinkle with brown sugar, cranberries and walnuts. Top with pineapple.

In a mixing bowl, combine dry cake mix, eggs, oil and reserved pineapple juice. Beat on medium speed for 2 minutes. Pour into prepared pan. Bake at 350 degrees F for 25-35 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before inverting onto a large serving platter (top will have an uneven appearance).

Cranberry Salad with Grapes

Ingredients

1 pound ground raw cranberries
2 cups white sugar
2 cups seedless grapes, halved
1 cup chopped walnuts
1/4 pound miniature marshmallows
1 cup frozen whipped topping, thawed

Directions

In a medium bowl, mix cranberries and sugar. In the refrigerator, allow the mixture to stand 4 hours.

Place cranberry and sugar mixture in a colander. Place colander in a large bowl. Allow the mixture to drain 8 hours, or overnight.

Discard drained juices. Place cranberry mixture in a medium bowl. Stir in grapes, walnuts, marshmallows and thawed frozen whipped topping. Chill in the refrigerator until serving.

Cranberry Sauce with Raspberry Vinegar

Ingredients

1 1/4 cups white sugar
1/2 cup raspberry vinegar
1/4 cup water
1 (12 ounce) package fresh cranberries
1 cinnamon stick
1 tablespoon orange zest

Directions

Combine 1 1/4 cup sugar, vinegar, and water in a heavy medium saucepan over medium-high heat. Bring to a boil, stirring until sugar dissolves. Mix in cranberries, cinnamon stick, and orange peel. Reduce heat, and cover partially. Simmer until berries burst, about 10 minutes. Remove from heat. Cool completely, sauce will thicken as it cools. Discard cinnamon stick.

Cranberry Butter

Ingredients

3/4 cup butter (no substitutes), softened
1 teaspoon grated orange peel
1 dash almond extract
1 cup whole berry cranberry sauce

Directions

In a small mixing bowl, cream butter, orange peel and almond extract. Beat in the cranberry sauce until blended. Store in the refrigerator.

Cranberry-Hazelnut Coffee Cake

Ingredients

1 3/4 cups cake flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
3/4 cup unsalted butter
1 1/2 cups dark brown sugar
4 eggs
2 1/2 teaspoons vanilla extract
1 teaspoon ground cinnamon
3/4 cup whole milk
1/4 cup dried cranberries
1/4 cup chopped toasted hazelnuts

1/3 cup dark brown sugar
1/4 cup white sugar
1 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter and flour a 9 inch springform pan. Sift together the flour, baking powder, baking soda and salt; set aside.

In a large bowl, cream together the butter and 1 1/2 cup sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla and 1 teaspoon cinnamon. Beat in the flour mixture alternately with the milk. Fold in cranberries and hazelnuts. Pour batter into prepared pan. Mix together 1/3 cup brown sugar, 1/4 cup white sugar, and 1 teaspoon cinnamon; sprinkle over cake, and swirl through the batter.

Bake in the preheated oven for 75 to 80 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Cranberry Nut Bread II

Ingredients

2 cups sifted all-purpose flour
1/2 teaspoon salt
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1 cup white sugar
1 orange, juiced and zested
2 tablespoons butter, melted
1 egg, beaten
1 cup chopped walnuts
1 cup cranberries, quartered

1 1/2 cups confectioners' sugar
3 tablespoons butter, softened
1 tablespoon orange juice
1 tablespoon milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a loaf pan.

In a large bowl, combine flour, salt, baking powder, baking soda, and sugar.

In a 1-cup (or larger) measuring cup combine juice and zest of the orange, butter and enough boiling water to reach 3/4 cup. Stir into flour mixture. Fold in egg, walnuts and cranberries. Pour batter into prepared pan.

Bake in preheated oven for 1 hour, or until a toothpick inserted into the center of the loaf comes out clean. Cool loaf in the pan for 5 minutes before removing to a wire rack to cool completely.

To make the icing combine confectioners' sugar, butter, orange juice and milk; add more milk if necessary so that the icing is thin and slightly runny. Drizzle over bread; allow icing to set before slicing.

Cranberry Salad IV

Ingredients

2 cups ground raw cranberries
1 cup white sugar
1 pint heavy whipping cream, whipped
3/4 pound marshmallows, quartered
1 cup crushed pineapple, drained

Directions

In a small bowl, combine the ground cranberries and sugar. Set mixture aside for at least 3 hours.

In a large bowl, whip cream and stir in quartered marshmallows. Set aside for 3 hours.

After 3 hours fold the berry mixture into the whipped cream. Then fold in the crushed pineapple. Let set for several hours or overnight for flavors to blend.

Cranberry Pineapple Bread

Ingredients

2 tablespoons vegetable oil
2 tablespoons honey
1 1/8 cups water
2 1/2 cups bread flour
1/2 cup whole wheat flour
1/2 teaspoon ground cinnamon
1/2 teaspoon ground mace
1 tablespoon dry milk powder
1 1/4 teaspoons salt
1 cup dried cranberries
2 dried pineapple rings, finely chopped
2 teaspoons active dry yeast

Directions

Combine the bread flour, whole wheat flour, ground cinnamon, mace, powdered milk, salt, cranberries, and pineapple. Add this mixture as you would normally add dry ingredients to your bread machine.

Add all the ingredients to the pan of the bread machine in the order suggested by the manufacturer.

Set your bread machine to Basic Loaf, and check to see that the dough forms a ball without excess moisture. May have to add a little more bread flour, no more than a tablespoon, so that the dough forms a nice solid ball.

Slow Cooker Cranberry Pork

Ingredients

1 (3 pound) boneless rolled pork loin roast, halved
2 tablespoons vegetable oil
1 (16 ounce) can whole berry cranberry sauce
3/4 cup sugar
3/4 cup cranberry juice
1 teaspoon ground mustard
1 teaspoon pepper
1/4 teaspoon ground cloves
1/4 cup cornstarch
1/4 cup cold water
salt to taste

Directions

In a Dutch oven, brown roast in oil on all sides over medium-high heat. Transfer to a 5-qt. slow cooker. Combine the cranberry sauce, sugar, cranberry juice, mustard, pepper and cloves; pour over roast. Cover and cook on low for 6-8 hours or until a meat thermometer reads 160 degrees F. Remove roast and keep warm.

In a saucepan, combine cornstarch, water and salt until smooth; stir in cooking juices. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve with roast.

Cranberry Orange Relish with Orange Flavored

Ingredients

12 ounces cranberries
1 orange with peel, chopped
1 cup white sugar
1/4 cup orange liqueur

Directions

In a food processor or blender, combine the cranberries, orange and sugar. Blend until evenly chopped.

Stir in the liqueur and refrigerate for several hours to allow flavors to blend.

Cranberry-Almond Vinaigrette

Ingredients

1/2 cup cranberry juice
1 tablespoon lemon juice
1 tablespoon dried cranberries, finely chopped
1 tablespoon finely chopped shallot
1 tablespoon finely chopped fresh parsley
2 teaspoons ground almonds
1/2 teaspoon crushed red pepper flakes
1/2 teaspoon garlic powder
2 teaspoons salt
1 tablespoon white sugar
1/3 cup vegetable oil

Directions

Whisk together the cranberry juice, lemon juice, cranberries, shallot, parsley, almonds, red pepper flakes, garlic powder, salt, and sugar in a small bowl until the sugar has dissolved. Whisk in the vegetable oil until the dressing is thick and smooth.

Cranberry Walnut Bars

Ingredients

1/4 cup butter or margarine, softened
1/2 cup sugar
1/2 cup packed brown sugar
1 egg
1 teaspoon vanilla extract
1 1/4 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
1/4 teaspoon ground cinnamon
1 cup chopped fresh or frozen cranberries
1/2 cup chopped walnuts

Directions

In a mixing bowl, cream butter and sugars. Beat in egg and vanilla. Combine the flour, baking powder, salt and cinnamon; gradually add to creamed mixture. Fold in cranberries and walnuts. Spread into a greased 9-in. square baking pan. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack. Cut into bars.

Cranberry Salad IV

Ingredients

2 cups fresh cranberries
2 oranges, peeled and seeded
1 carrot, peeled and sliced
1 cup pecans
3/4 cup white sugar
1 (8 ounce) can crushed pineapple, drained
2 (3 ounce) packages raspberry flavored gelatin mix
1 cup boiling water
1 cup cold water

Directions

In an electric food processor or meat grinder, grind cranberries, oranges, carrot, and pecans. Pour mixture into a large mixing bowl.

In a separate bowl, combine sugar, pineapple, gelatin and both cups of water. Mix the ingredients from the two bowls together. Pour the entire mixture into a mold and chill overnight before serving.

Grandma's Cranberry-Orange Gelatin Salad

Ingredients

1 (6 ounce) package raspberry flavored gelatin mix
2 cups boiling water
1 (16 ounce) can whole berry cranberry sauce
1 (8 ounce) can crushed pineapple, undrained
1 cup chopped celery
1 cup chopped pecans
1 teaspoon orange zest
1 (4 ounce) package cream cheese, softened
1/2 cup whipped topping

Directions

Place the gelatin into a bowl, pour in the boiling water, and stir until the gelatin dissolves. Mix in the cranberry sauce, pineapple, celery, pecans, and orange zest until evenly blended. Pour the gelatin mixture into a mold or serving dish.

Chill in the refrigerator overnight, or up to 8 hours.

To make the topping, beat the cream cheese with half of the whipped topping. Fold in the remaining whipped topping until well blended. Unmold the gelatin, and spread with the topping mixture.

Holiday Cranberry Sauce

Ingredients

4 cups fresh cranberries
1 1/2 cups water
5 whole cloves
5 whole allspice berries
3 cinnamon sticks
2 cups white sugar

Directions

Place fresh cranberries and water in a medium saucepan over medium heat.

Wrap cloves, allspice berries and cinnamon sticks in a spice bag. Place in the water with cranberries.

Cook until cranberries begin to burst, about 10 minutes.

Stir in sugar and reduce heat to low. Continue cooking 5 minutes, or until sugar has dissolved. Remove from heat and allow to cool. Discard spice bag. Chill in the refrigerator 8 hours, or overnight, before serving.

Cranberry Nut Bread

Ingredients

2 cups all-purpose flour
1 cup sugar
1 1/2 teaspoons baking powder
1 teaspoon salt
1/2 teaspoon baking soda
1/4 cup butter
1 egg
3/4 cup orange juice
1 tablespoon grated orange peel
1 1/2 cups fresh or frozen cranberries
1/2 cup chopped walnuts

Directions

In a bowl, combine flour, sugar, baking powder, salt and baking soda. Cut in butter until mixture resembles coarse crumbs. Beat egg, orange juice and peel; stir into dry ingredients just until blended. Add the cranberries and walnuts.

Spoon batter into a greased and floured 8-in. x 4-in. x 2-in. loaf pan. Bake at 350 degrees F for 65-70 minutes or until a toothpick inserted near the center comes out clean. Cool in pan 10 minutes before removing to a wire rack to cool completely.

Cranberry Orange Wheat Scones

Ingredients

2 1/3 cups whole wheat flour
1/2 cup wheat germ
1/4 cup packed brown sugar
4 teaspoons baking powder
1 teaspoon salt
1/4 teaspoon ground nutmeg
1/2 cup shortening
1 cup sweetened dried cranberries (i.e. Craisins®)
2 tablespoons grated orange zest
1 egg
3/4 cup milk
1/4 cup orange juice

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease a baking sheet.

In a large bowl, stir together the whole wheat flour, wheat germ, brown sugar, baking powder, salt and nutmeg. Mix in shortening until everything looks crumbly. Stir in the cranberries and orange zest. In a separate bowl, stir together the egg, milk and orange juice. Make a well in the center of the dry ingredients and pour in the wet mixture. Stir until dough forms. Turn out onto a floured surface and knead briefly to get the dough to hold together. Roll out to 1/2 inch thickness and cut into circles with a biscuit cutter. Place scones 2 inches apart on the baking sheet.

Bake in the preheated oven until the tops and bottoms are golden brown, 15 to 20 minutes. Serve warm.

Molded Cranberry Fruit Salad

Ingredients

1 (8 ounce) can crushed pineapple, drained, reserving juice
1/2 cup Ocean SprayB® Cranberry Juice Cocktail
2 tablespoons lemon juice
1 (3 ounce) package raspberry-flavored gelatin
1 (14 ounce) can Ocean SprayB® Whole Berry Cranberry Sauce
1/2 cup chopped celery

Directions

Combine reserved pineapple juice, cranberry juice cocktail and lemon juice in a medium saucepan. Bring to a boil. Remove from heat. Add gelatin, stirring until it is completely dissolved. Break up cranberry sauce with a fork. Stir into gelatin mixture.

Refrigerate until mixture begins to set. Stir in pineapple and celery. Pour into a 4-cup mold. Chill until firm.

Cranberry Pear Compote

Ingredients

1 pear, peeled and chopped
1 medium apple, peeled and chopped
1/4 cup fresh or frozen cranberries
1/4 cup water
3 tablespoons brown sugar
1/2 teaspoon ground cinnamon

Directions

In a small saucepan, combine all of the ingredients. Bring to a boil. Reduce heat; simmer, uncovered, until the berries pop and sauce thickens, about 15 minutes, stirring occasionally. Serve warmed or chilled. Store in the refrigerator.

Cranberry Walnut Relish I

Ingredients

12 ounces fresh or frozen cranberries
3/4 cup white sugar
1 (12 ounce) jar orange marmalade
1 tablespoon lemon juice
3/4 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Place cranberries in a shallow 1 1/2 quart baking dish. Sprinkle with sugar, cover with foil and bake for 35 minutes.

Remove from oven and sprinkle with walnuts. Re-cover and bake for 10 minutes.

Remove from oven and stir in marmalade and lemon juice. Mix well. Cool to room temperature. Cover tightly and refrigerate at least 3 hours before serving.

Grandmother's Famous Cranberry Bread

Ingredients

2 cups sifted all-purpose flour
1 cup white sugar
1 1/2 teaspoons baking powder
1 teaspoon salt
1/2 teaspoon baking soda
1/4 cup butter
1 egg, beaten
1 teaspoon orange zest
3/4 cup orange juice
1 1/2 cups golden raisins
1 1/2 cups chopped cranberries

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray or grease one 9x5x3 inch loaf pan.

Whisk together the flour, sugar, baking powder, salt and baking soda.

Cut in butter until mixture is crumbly. Add egg, orange peel, and orange juice; stir to mix and fold in raisins and cranberries.

Pour into loaf pan and bake for 70 minutes or until toothpick inserted comes out clean. Remove from pan; cool on wire rack.

Cranberry Burgundy Glaze

Ingredients

1/4 cup whole cloves
1 1/2 cups cranberry sauce
1 tablespoon grated orange zest
1/2 cup packed brown sugar
1/3 cup red wine
1 teaspoon prepared mustard

Directions

If making a ham, score the ham, and stud with the whole cloves. In a small saucepan over medium heat, combine the cranberry sauce, orange zest, brown sugar, red wine, and mustard. Stir to blend. Bring to a boil, then remove from heat and set aside. If using the sauce for turkey, mix the whole cloves into the sauce while cooking.

To glaze meat, use half of the glaze before roasting, and use the remaining to baste during the last 30 minutes of cooking.

Poppy Seed Cranberry Bread

Ingredients

2 1/2 cups all-purpose flour
3/4 cup sugar
2 tablespoons poppy seeds
3 teaspoons baking powder
1/2 teaspoon salt
1 egg
1 cup milk
1/3 cup butter, melted
2 teaspoons vanilla extract
2 teaspoons grated lemon peel
1 cup fresh or frozen cranberries, thawed and chopped
ICING:
1/2 cup confectioners' sugar
2 teaspoons milk

Directions

In a large bowl, combine the flour, sugar, poppy seeds, baking powder and salt. In a small bowl, beat the egg, milk, butter, vanilla and lemon peel. Stir into dry ingredients just until moistened. Fold in cranberries.

Pour into a greased 8-in. x 4-in. x 2-in. loaf pan. Bake at 350 degrees F for 55-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely. Combine icing ingredients; drizzle over cooled loaf.

Cranberry Turkey Salad

Ingredients

1 (3 ounce) package lemon gelatin
2 cups boiling water, divided
2 cups cubed cooked turkey or chicken
4 celery ribs, chopped
8 ounces process cheese (eg. Velveeta), cubed
1 cup chopped almonds
3 hard-cooked eggs, chopped
1 cup mayonnaise or salad dressing
1 cup whipping cream, whipped
1/2 teaspoon salt
1/2 teaspoon onion salt
1 (3 ounce) package raspberry gelatin
1 (16 ounce) can whole berry cranberry sauce

Directions

In a mixing bowl, dissolve lemon gelatin in 1 cup of boiling water; refrigerate for 1 hour or until slightly thickened. Beat for 1 minute on high speed. Stir in turkey, celery, cheese, almonds, eggs if desired, mayonnaise, cream, salt and onion salt. Spread evenly into a 13-in. x 9-in. x 2-in. dish. Cover and refrigerate until firm, about 2 hours.

Dissolve the raspberry gelatin in remaining boiling water; stir in cranberry sauce until melted and blended. Spoon over turkey mixture. Refrigerate for 2 hours or until set. Cut into squares.

Insanely Easy Cranberry Sauce

Ingredients

2 1/2 cups white wine
2 cups white sugar
2 tablespoons ground cinnamon
1 pinch ground ginger
3/4 pound fresh cranberries
1/4 pound fresh cherries, pitted and halved

Directions

Combine the wine, sugar, cinnamon, and ginger in a saucepan. Bring to a simmer over medium-high heat, stirring until the sugar has dissolved. Add the cranberries and cherries. Return to a simmer; reduce heat to medium-low, cover, and simmer 45 minutes stirring occasionally. Refrigerate until cold before serving.

Cranberry Crunch Squares

Ingredients

1 (16 ounce) can jellied cranberry sauce
2 1/3 cups rolled oats
3/4 cup all-purpose flour
1 5/8 cups packed brown sugar
1 cup butter, melted

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine the oats, flour, brown sugar and butter. Stir until the mixture resembles coarse crumbs. Spread the cranberries into the bottom of one 9x13 inch baking pan. Sprinkle crumb mixture over top.

Bake at 350 degrees F (175 degrees C) for 25 minutes. Cool and cut into squares.

Cranberry, Apple, and Fresh Ginger Chutney

Ingredients

4 cups fresh cranberries
1 cup raisins
1/2 cup white sugar
3/4 cup packed brown sugar
2 teaspoons ground cinnamon
1 teaspoon minced fresh ginger root
1/4 teaspoon ground cloves
1 cup water
1/2 cup minced onion
1/2 cup chopped Granny Smith apple
1/2 cup finely chopped celery

Directions

Combine the cranberries, raisins, white sugar, brown sugar, cinnamon, ginger, cloves and water in a saucepan. Bring to a boil, then simmer over low heat until berries start to pop, about 5 minutes. Add the onion, apple, and celery; continue to cook, stirring occasionally, until the mixture begins to thicken, 5 to 10 more minutes. Transfer to a container and cool slightly. Refrigerate overnight to allow the flavors to blossom.

Cranberry Nut Bread II

Ingredients

2 cups all-purpose flour
1 cup white sugar
1 1/2 teaspoons baking powder
1 teaspoon salt
1/2 teaspoon baking soda
1/4 cup butter
1 egg
3/4 cup orange juice
1 tablespoon grated orange zest
1 1/2 cups fresh or frozen cranberries
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease an 8x4 inch loaf pan.

In a medium bowl, mix together the flour, sugar, baking powder, salt and baking soda. Cut in the butter until the mixture resembles coarse crumbs.

In a small bowl, beat the egg, orange juice and orange zest. Blend into the dry mixture. Stir in the cranberries and walnuts. Transfer to the loaf pan.

Bake in the preheated oven 65 to 70 minutes, or until a wooden toothpick inserted at center comes out clean. Cool in pan 10 minutes, remove to wire rack and cool completely before serving.

Toffee Cranberry Crisps

Ingredients

1 cup butter (no substitutes), softened
3/4 cup sugar
3/4 cup packed brown sugar
1 egg
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 1/2 cups quick-cooking oats
1 teaspoon baking soda
1/4 teaspoon salt
1 cup dried cranberries
1 cup miniature semisweet chocolate chips
1 cup English toffee bits or almond brickle chips

Directions

In a mixing bowl, cream butter and sugars. Beat in egg and vanilla. Combine flour, oats, baking soda and salt; gradually add to creamed mixture. Stir in cranberries, chocolate chips and toffee bits. Shape into three 12-in. rolls; wrap each in plastic wrap. Refrigerate for 2 hours or until firm. Unwrap and cut into 1/2-in. slices. Place 2 in. apart on ungreased baking sheets. Bake at 350 degrees F for 8-10 minutes or until golden brown. Remove to wire racks to cool.

Very Cranberry Chocolate Chip Cookies

Ingredients

1/4 cup brown sugar
1/8 cup honey
1/8 cup butter
1/8 cup natural peanut butter
1/2 banana, mashed
1 teaspoon vanilla extract
5/8 cup whole wheat flour
1/8 cup oat bran
1/2 cup rolled oats
1/4 teaspoon baking soda
1/8 teaspoon salt
1 pinch pumpkin pie spice
1/2 cup dried cranberries
1/2 cup semisweet chocolate chips
2 tablespoons sunflower seeds

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a medium bowl, mix together the brown sugar, honey, butter and peanut butter until smooth. Stir in the banana and vanilla. Combine the whole wheat flour, oat bran, oats, baking soda, salt and pumpkin pie spice in a separate bowl. Stir the dry ingredients into the wet ingredients until it forms a smooth dough. Mix in the cranberries, chocolate chips and sunflower seeds. Drop by spoonfuls onto an ungreased baking sheet.

Bake for 10 to 12 minutes in the preheated oven, until cookies are lightly browned at the edges.

Cranberry Oatmeal Drops

Ingredients

1 cup all-purpose flour
1 teaspoon baking powder
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/2 cup butter, softened
3/4 cup packed brown sugar
1 egg
1/4 cup milk
1 teaspoon orange zest
1 1/2 cups quick cooking oats
3/4 cup chopped cranberries
1/4 cup chopped walnuts
1 cup confectioners' sugar
1/2 teaspoon orange zest
1/4 teaspoon vanilla extract
2 tablespoons orange juice

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets.

Sift together the flour, baking powder, cinnamon and nutmeg, set aside. In a medium bowl, cream the butter and sugar. Stir in the egg, milk and orange zest. Add dry ingredients, mix until well blended. Then stir in the quick oats, cranberries and nuts.

Drop dough by tablespoons onto the prepared cookie sheets about 2 inches apart. Bake for 10 to 12 minutes in the preheated oven, cookies should be lightly browned. Remove to cool on wire racks.

In a small bowl, stir together the confectioners' sugar, orange zest and vanilla. Stir in the orange juice 1 tablespoon at a time until desired consistency is reached. Drizzle onto cooled cookies.

No Cook Cranberry Salad

Ingredients

1 (14.5 ounce) can whole cranberry sauce (such as Ocean Spray®)
6 seedless green grapes, halved
1/4 (11 ounce) can mandarin oranges, drained and quartered
2 tablespoons sweetened flaked coconut
1/2 teaspoon vanilla extract
1/2 cup chopped walnuts
1 red apple, diced

Directions

Combine cranberry sauce, grapes, mandarin oranges, coconut, vanilla, walnuts, and apple in a bowl. Allow to set for 30 minutes before serving.

Cranberry Gelatin Salad II

Ingredients

1 (8 ounce) can crushed pineapple with juice
2 (3 ounce) packages raspberry flavored gelatin mix
1 (8 ounce) package cream cheese, softened
2 tablespoons creamy salad dressing
1 (8 ounce) container frozen whipped topping, thawed
1 (16 ounce) can whole cranberry sauce
1/2 cup chopped walnuts
1 tart apple - peeled, cored and chopped

Directions

Drain pineapple, reserving syrup. Add enough water to the juice to make 2 cups liquid. In a saucepan over medium heat, combine the liquid with the gelatin; stir until dissolved. Remove from heat, and chill until partially set.

Beat together the cream cheese and salad dressing; add to gelatin mixture and mix. Fold in whipped topping and mix well. Take out 1 1/2 cups of mixture, and reserve. To the remaining mixture add the pineapple, cranberries, nuts, and apples.

Pour gelatin and fruit mixture into a large dish or bowl, and top with reserved mixture. Refrigerate until chilled.

Rhubarb Cranberry Roll Ups

Ingredients

1 cup white sugar
1/2 cup cranberry juice
1/4 cup water

3 cups coarsely chopped rhubarb

2 1/2 cups dry biscuit mix
2 tablespoons brown sugar
1/2 teaspoon ground nutmeg
1/4 teaspoon ground cinnamon
1 tablespoon vegetable oil
1/2 cup milk
3 tablespoons softened butter
2 cups finely chopped rhubarb
1/4 cup brown sugar
2 tablespoons white sugar

2 tablespoons white sugar

Directions

Preheat oven to 425 degrees F (220 degrees C). Generously grease a 9x9-inch baking dish.

Bring 1 cup of sugar with the cranberry juice and water to a boil in a saucepan and let boil for 1 minute, stirring constantly. Remove the cranberry juice mixture from the heat and set aside.

Sprinkle 3 cups of coarsely-chopped rhubarb into the bottom of the prepared dish.

Mix the biscuit mix, 2 tablespoons of brown sugar, the nutmeg, and cinnamon together in a bow; stir in vegetable oil and milk to make a soft dough. Roll the dough out on a floured surface into a square about 10 inches on each side; spread butter over the dough. Sprinkle 2 cups of finely chopped rhubarb over the butter; sprinkle the rhubarb with 1/4 cup of brown sugar and 2 tablespoons of white sugar. Roll the dough up jellyroll style, gently press the seam down, and cut the roll into 9 slices. Arrange the slices over the rhubarb in the baking dish. Pour the reserved cranberry syrup over the slices; sprinkle with the last 2 tablespoons of sugar.

Bake in the preheated oven until the biscuit topping is golden brown and the rhubarb is bubbling, 25 to 30 minutes.

Caramel Apple Cranberry Pie

Ingredients

1 pastry for a 9-inch double crust pie
2 tablespoons lemon juice
4 Granny Smith apples
1/2 cup butter
1 tablespoon all-purpose flour
2 tablespoons cornstarch
2 tablespoons water
1 tablespoon vanilla extract
1/2 cup white sugar
1/2 cup brown sugar
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 cup dried cranberries

1 tablespoon white sugar (optional)
1/2 teaspoon ground cinnamon (optional)

Directions

Preheat an oven to 425 degrees F (220 degrees C). Press one of the pie pastries into a 9-inch pie plate; reserve the remaining pastry.

Pour the lemon juice into a container that large enough for the apples and fill halfway with cold water. Peel and slice the apples into the lemon water; set aside.

Melt the butter in a large saucepan over medium heat. Stir in the flour and cornstarch to form a paste. Stir in 2 tablespoons of water along with the vanilla extract, 1/2 cup white sugar, brown sugar, 1 teaspoon cinnamon, and nutmeg; bring to a simmer. Drain the apples and add them to the sugar mixture along with the cranberries. Cook and stir 5 minutes; remove from the heat and allow to cool slightly.

Pour the fruit into the pie plate and press on the top crust. Stir together 1 tablespoon of white sugar and 1/2 teaspoon of cinnamon; sprinkle over the pie.

Bake in the preheated oven for 15 minutes; reduce the oven temperature to 350 degrees F (175 degrees C) and continue baking until the top crust is golden brown, 35 to 40 minutes.

Cranberry Chicken

Ingredients

4 (5 ounce) skinless, boneless chicken breast halves
1/4 cup shredded mozzarella cheese
1 (10.75 ounce) can condensed cream of chicken soup
1/4 cup white wine
1 cup stuffing mix
1/3 cup dried cranberries
1/4 cup melted butter

Directions

Preheat oven to 350 degrees F (175 degrees C). Prepare a glass baking dish by spraying with cooking spray.

Place chicken breasts into baking dish and sprinkle with cheese. Stir together chicken soup and wine; pour over chicken. Sprinkle chicken with stuffing mix and cranberries; drizzle butter over top.

Bake in preheated oven until chicken has reached an internal temperature of 160 degrees F (70 degrees C), about 45 minutes.

Apple Cranberry Relish

Ingredients

2 navel oranges
2 (12 ounce) packages cranberries
2 apples - peeled, cored and chopped
2 celery, chopped
3 cups white sugar

Directions

Grate peel of orange; reserve. Peel oranges and discard white membranes. Separate oranges into sections and place half in a food processor or blender. To the food processor add half of the cranberries, apples and celery. Process until coarsely chopped. Transfer to a bowl; repeat with remaining oranges, cranberries, apples and celery. Stir in sugar and reserved orange peel. Cover and refrigerate overnight.

Cassie's Frozen Cranberry Pie

Ingredients

1 (14.5 ounce) can prepared whole-berry cranberry sauce
1 (8 ounce) tub whipped topping, thawed
1 (8 ounce) package cream cheese, softened
1 graham cracker pie crust

Directions

Mix together the cranberries, whipped topping, and cream cheese in a bowl. Spread the mixture into the bottom of the prepared pie crust. Cover the pie with plastic wrap. Freeze at least 1 hour.

Cranberry Bundt Cake

Ingredients

3/4 cup butter or margarine, softened
1 1/2 cups sugar
3 eggs
1 1/2 teaspoons almond extract
3 cups all-purpose flour
1 1/2 teaspoons baking powder
1 1/2 teaspoons baking soda
1/2 teaspoon salt
1 1/2 cups sour cream
1 (16 ounce) can whole berry cranberry sauce
1/2 cup finely chopped pecans
ICING:
3/4 cup confectioners' sugar
4 1/2 teaspoons water
1/2 teaspoon almond extract

Directions

In a large mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Stir in extract. Combine the flour, baking powder, baking soda and salt; add to the creamed mixture alternately with sour cream, beating well after each addition. Spoon a third of the batter into a greased and floured 10-in. fluted tube pan. Top with a third of the cranberry sauce. Repeat layers twice. Sprinkle with pecans.

Bake at 350 degrees F for 65-70 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack. Combine icing ingredients until smooth; drizzle over warm cake.

Cranberry Tea

Ingredients

3 teaspoons instant tea powder
1/2 teaspoon ground allspice
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
6 cups boiling water
1 (3 ounce) package cherry flavored gelatin
1 cup orange juice
1/4 cup lemon juice
1 quart cranberry juice
1/2 cup white sugar

Directions

Place the instant tea, allspice, cinnamon and nutmeg in a bag and steep in the boiling water for 5 minutes. Stir in the cherry gelatin and let mixture cool. Add the orange juice, lemon juice, cranberry juice and sugar. Mix until sugar is dissolved. Serve warm, keep any extra in the refrigerator.

Cranberry-Jalapeno Relish

Ingredients

1 cup dried cranberries
1/2 cup orange juice
1/2 cup diced red onion
1/2 cup chopped fresh cilantro
1 teaspoon minced garlic
1 jalapeno pepper, seeded and minced
1/4 cup fresh lime juice
1/2 teaspoon ground cumin
1/2 teaspoon salt

Directions

In a mixing bowl, combine the cranberries, orange juice, onion, cilantro, garlic, jalapeno, lime juice, cumin and salt.

Stir together and chill 2 hours before serving.

Holiday Cranberry Chutney

Ingredients

1 (12 ounce) bag fresh or frozen cranberries
1 1/4 cups sugar
3/4 cup water
1 large cooking apple, chopped
2 teaspoons ground cinnamon
1 teaspoon ground ginger
1/4 teaspoon ground cloves

Directions

In a saucepan, combine all ingredients; bring to a boil, stirring constantly. Reduce heat; simmer for 15-20 minutes or until apple is tender and mixture thickens. Cool completely.

Store in the refrigerator. Serve over cream cheese with crackers or as a condiment with pork, ham or chicken.

Almond Cranberry Squash Bake

Ingredients

4 cups hot mashed butternut squash
4 tablespoons butter or margarine, softened, divided
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1/4 teaspoon ground allspice
1/4 teaspoon ground nutmeg
1 (16 ounce) can whole berry cranberry sauce
1/2 cup sliced almonds
1/4 cup packed brown sugar

Directions

In a large bowl, combine the squash, 2 tablespoons butter, salt, cinnamon, allspice and nutmeg; mix well. transfer to a greased 2-qt. baking dish. Stir cranberry sauce until softened; spoon over squash.

Combine almonds, brown sugar and remaining butter; mix well. Sprinkle over cranberry sauce. Bake, uncovered, at 350 degrees F for 50-60 minutes or until golden brown and bubbly.

Cranberry Ice Cream Swirl Cake

Ingredients

24 chocolate wafers
1/4 cup unsalted butter, melted
1 1/2 cups cranberries
1/2 cup light corn syrup
1/3 cup white sugar
1/3 cup water
3 cups vanilla ice cream, softened
1/2 cup shelled pistachio nuts
1 tablespoon unsalted butter
1/4 teaspoon salt
1 cup heavy cream
3 tablespoons confectioners' sugar
1 teaspoon vanilla extract

Directions

In a food processor or blender, process wafers until finely ground. Stir ground wafers together with 1/4 cup melted butter and press into the bottom and partway up the sides of an 8-inch springform pan. Freeze 30 minutes.

Meanwhile, in a covered saucepan over medium heat, simmer cranberries, corn syrup, sugar and water for 10 minutes. Transfer mixture to a blender or food processor and puree until smooth. Place in a bowl and chill until cold.

Spread half the softened ice cream over the frozen crust. Drizzle all but 1/3 cup of the cold cranberry mixture over the ice cream. Top with remaining ice cream. Draw a knife through the layers to marble. Freeze 30 minutes, or until firm.

Spread remaining 1/3 cup cranberry mixture over top of frozen dessert and freeze 15 minutes more.

Meanwhile, chop pistachios finely and place in a small skillet over medium heat with 1 tablespoon butter and salt. Cook, stirring, 1 minute, until fragrant. Set aside to cool.

In a chilled bowl, whip cream until soft peaks form. Beat in confectioners' sugar and vanilla and whip until stiff peaks form. Fold in cooled pistachios and spread cream over chilled cake. Freeze 30 minutes, then cover tightly with plastic wrap and foil and freeze 4 hours.

To unmold, wrap a hot, dampened towel around the sides of the pan for 1 to 2 minutes. Then remove the sides of the pan.

Cranberry Apple Bread

Ingredients

2 cups peeled, cored and chopped apple
3/4 cup white sugar
2 tablespoons vegetable oil
1 egg
1 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1 teaspoon ground cinnamon
1 cup fresh or frozen cranberries
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch baking pan.

Stir together apples, sugar and oil. Add egg; mix well. In a separate bowl, sift together flour, baking powder, baking soda and cinnamon. Stir flour mixture into wet ingredients, mixing just until dry ingredients are moist. Stir in cranberries and walnuts. Spread batter into prepared pan.

Bake in preheated oven for 35 to 45 minutes, until toothpick inserted into center of loaf comes out clean.

Pear Honey Cranberry Sauce

Ingredients

1/2 cup water
1/2 cup white sugar
2 pears - peeled, cored and diced
1 (12 ounce) package fresh or frozen cranberries
1 cup honey
1 tablespoon fresh lemon juice
1 teaspoon grated lemon zest

Directions

In a medium saucepan, stir together the water and sugar over medium-high heat. Bring to a boil. Stir in pears, and reduce heat to medium. Cook, stirring frequently for 3 minutes, then stir in cranberries and honey. Continue to cook until cranberries pop and the mixture thickens slightly, about 5 minutes.

Remove from heat and stir in the lemon juice and lemon zest. Cool to room temperature, then store covered in the refrigerator for up to one week.

Cranberry Wassail

Ingredients

1/2 gallon apple cider
1/2 gallon cranberry juice
1 cup lemon juice
1 1/4 cups pineapple juice
1 large orange, thinly sliced
24 whole cloves
1/4 cup clover honey
1/2 cup white sugar
4 cinnamon sticks
1 teaspoon ground nutmeg
1 teaspoon ground allspice
1/2 teaspoon ground ginger
Garnish:
12 fresh mint leaves
12 orange slices for garnish

Directions

In a large saucepan or pot, combine cider, cranberry juice, lemon juice, pineapple juice, orange slices, cloves, honey, sugar, and cinnamon sticks. Bring to a boil. Reduce the heat to a simmer; add nutmeg, ginger, and allspice. Simmer for 10 to 15 minutes, stirring occasionally.

Serve warm and garnish each cup with mint and an orange slice.

Cranberry Pudding

Ingredients

2 cups cranberries
1 1/2 cups all-purpose flour
1/2 teaspoon salt
1/2 teaspoon baking soda
1/3 cup boiling water
1/2 cup molasses

1 cup white sugar
1/2 cup butter, softened
1/2 cup heavy whipping cream
1 teaspoon vanilla extract

Directions

Lightly grease a 2 quart metal container or a clean 1 pound coffee can. Pick over whole cranberries, wash and drain.

Sift together the flour and salt; dredge cranberries in flour mixture.

Dissolve soda into boiling water and add molasses. Stir and allow to foam up.

Add to the flour and cranberry mixture. Mix together until well blended. Spoon into a greased metal container; cover with a double layer of tinfoil and fasten with heavy elastic band or string.

Place into a deep saucepan and fill with water up to about the half way mark on the pudding can. Cover pan and place over high heat. Bring water to boil, reduce heat and simmer for one hour. Remove from water and allow to cool. When ready to serve, invert pan or open bottom of can and push through. Slice in 1/2 inch pieces.

Prepare the sauce by mixing together the sugar, butter and cream. Cook over medium heat until thick, stirring constantly. Add vanilla and pour over individual slices of pudding.

Fresh Cranberry Tea

Ingredients

3 1/2 quarts water
1 (12 ounce) package cranberries
2 cups SPLENDA® No Calorie Sweetener, Granulated
2 oranges, juiced
2 lemons, juiced
12 whole cloves
2 cinnamon sticks

Directions

In a large pot, combine water and cranberries. Bring to a boil, reduce heat, and simmer for 30 minutes. Add SPLENDA® Granulated Sweetener, orange juice, lemon juice, cloves and cinnamon sticks. Cover, and steep for 1 hour.

Cranberry Pumpkin Banana Bread

Ingredients

1 1/2 cups all-purpose flour
1 1/4 teaspoons baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg

1 tablespoon butter, softened
1 cup packed brown sugar
1 cup solid pack pumpkin puree
1/2 cup whole cranberry sauce
1 egg
1 banana, mashed

Directions

Preheat an oven to 350 degrees F (175 degrees C). Sift flour, baking soda, salt, cinnamon, and nutmeg into a large bowl.

Beat the butter, brown sugar, pumpkin, cranberry sauce, egg, and banana with an electric mixer in a bowl until smooth. Gradually stir in the flour mixture, mixing until just combined. Pour batter into a 9x5-inch loaf pan.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 1 hour. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Easy Cranberry Granola

Ingredients

4 cups rolled oats
1 1/2 cups wheat germ
1/2 cup chopped walnuts
1/2 cup chopped almonds
1 cup dried cranberries
1/3 cup vegetable oil
1 1/4 cups honey, or to taste
1 1/2 teaspoons vanilla extract
1 teaspoon ground cinnamon

Directions

Preheat the oven to 300 degrees F (150 degrees C).

In a large bowl, stir together the oats, wheat germ, walnuts, almonds, and dried cranberries. In a separate bowl, mix together the oil, honey, vanilla and cinnamon. Drizzle over the dry ingredients, and stir to coat evenly. Spread the mixture out in a thin layer on an ungreased cookie sheet.

Bake for 30 to 40 minutes in the preheated oven, stirring every 10 minutes to toast evenly. Allow to cool completely before storing in an airtight container. Granola will become crunchier as it cools.

Spicy Cranberry Chutney

Ingredients

1/4 cup dried apricots, finely chopped
1/2 cup brown sugar
1/2 cup raisins
1 cup water
3 cups fresh cranberries
1 Granny Smith apple - peeled, cored and chopped
1 teaspoon grated lemon zest
1/4 cup fresh lemon juice
1/4 cup chopped crystallized ginger
1/2 teaspoon red pepper flakes

Directions

In a saucepan, combine apricots, brown sugar, raisins and water; bring to a boil. Reduce heat to simmer and stir while simmering for 5 minutes. Stir in cranberries, apple and lemon zest; simmer for 10 minutes more.

Stir lemon juice, ginger and pepper flakes into the mixture before removing from heat. Serve chilled or at room temperature.

Cranberry Cornmeal Cake

Ingredients

3/4 cup butter, softened, divided
1 1/2 cups packed brown sugar, divided
1 1/2 cups fresh or frozen, thawed cranberries
1/2 cup golden raisins
2 eggs
3 teaspoons vanilla extract
1 1/4 cups all-purpose flour
1/3 cup cornmeal
1 1/2 teaspoons baking powder
2/3 cup milk

Directions

Melt 1/4 cup butter; pour into an ungreased 9-in. round baking pan. Tilt to grease sides of pan. Sprinkle with 3/4 cup brown sugar. Top with cranberries and raisins; set aside.

In a large mixing bowl, cream the remaining butter and brown sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flour, cornmeal and baking powder; add to creamed mixture alternately with milk. Carefully spread over cranberries and raisins.

Bake at 350 degrees F for 55-60 minutes or until a toothpick inserted near the center of cake comes out clean. Cool for 10 minutes before inverting onto a serving platter. Serve warm.

Cranberry-Orange Power Smoothie

Ingredients

1 cup cranberry juice
1 large banana
1 medium orange, peeled and segmented
1/2 cup strawberries, hulled
1/4 cup raspberry sherbet
1 cup ice cubes
1/4 cup whey protein powder

Directions

Place cranberry juice, banana, orange, strawberries, sherbet, ice, and protein powder in the bowl of a blender. Blend on high speed until smooth, about one minute. Adjust the consistency by adding more sherbet if it's too thin, or more cranberry juice if it's too thick. Pour into two glasses and use a straw!

Cranberry Salsa

Ingredients

1 (12 ounce) bag fresh cranberries
6 tablespoons white sugar
2 tablespoons brandy-based orange liqueur (such as Grand Marnier®)
1/2 cucumber - peeled, seeded, and diced
2 stalks celery, chopped
4 slices pickled jalapeno pepper, finely chopped

Directions

Place the cranberries into a food processor, and pulse until finely chopped. They should still have some texture. Transfer to a serving bowl, and stir in the sugar, orange liqueur, cucumber, celery and jalapeno. Let sit at room temperature for 15 minutes before serving to blend the flavors.

Apple, Cranberry, and Pear Crisp

Ingredients

2 Rome Beauty apples - peeled, cored, and cubed
2 Comice pears - peeled, cored, and cubed
1/2 cup dried cranberries
1 tablespoon all-purpose flour
2 tablespoons honey
1 1/2 tablespoons lemon juice
1/2 cup all-purpose flour
1/2 cup packed brown sugar
1/2 cup quick cooking oats
1/4 cup ground walnuts
1/2 cup butter

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease an 8 inch baking dish.

Mix the apples, pears, cranberries, 1 tablespoon flour, honey, and lemon juice in the prepared dish.

In a bowl, mix 1/2 cup flour, brown sugar, oats, walnuts, and butter to the consistency of coarse crumbs. Sprinkle loosely over the fruit mixture.

Bake 45 minutes in the preheated oven, or until brown and crisp on top.

Cranberry Pecan Bread

Ingredients

3/4 cup coarsely chopped pecans
3/4 cup dried cranberries
1 1/2 cups all-purpose flour
1 1/2 cups bread flour
1 cup water (75 to 85 degrees F)
3/4 cup sourdough starter*
1 1/2 teaspoons salt
1 tablespoon melted butter

Directions

Preheat an oven to 275 degrees F (135 degrees C). Spread the pecans onto a baking sheet, and toast until the nuts start to turn golden brown and become fragrant, about 45 minutes. Watch the nuts carefully as they bake, because they burn quickly. Once toasted, set the nuts aside to cool.

Cover the cranberries with hot water, and allow to soak while you are making the dough.

Mix the all-purpose flour and bread flour with the water in the bowl of a stand mixer or a mixing bowl, and combine to make a rough dough. Cover the bowl with plastic wrap, and allow to rest for 30 minutes.

Mix in the sourdough starter and salt, and knead until the dough is smooth and elastic, 3 to 5 minutes if using the stand mixer, or 9 to 11 minutes by hand.

Drain the cranberries and knead them into the dough, along with the pecans. Knead another 1 or 2 more minutes, to fully incorporate them into the dough. Lightly oil a large bowl, then place the dough in the bowl and turn to coat with oil. Cover with a light cloth and let rise in a warm place (80 to 95 degrees F (27 to 35 degrees C)) until doubled in volume, 4 to 6 hours.

Do not punch down dough. Scrape the risen dough onto a lightly floured work surface, and form into a round loaf. Let rest for 10 minutes. Shape the dough into a round or oblong loaf, place the loaf on a sheet of parchment paper, lightly dust with flour, and let rise until it nearly doubles in size, 1 to 2 more hours.

Preheat oven to 400 degrees F (200 degrees C). If using a baking or pizza stone, let it heat in the oven at least 45 minutes before baking.

Brush the top of the loaf with water, and make shallow cuts in the loaf with a sharp knife. Place the loaf and parchment paper into the oven, on top of a baking sheet or stone, and bake until brown and the loaf sounds hollow when tapped, 30 to 35 minutes. Remove the loaf to a cooling rack, brush with melted butter, and let cool for at least 1 hour before slicing.

Cranberry Rice Dessert

Ingredients

1/4 cup dried cranberries
1/4 cup orange juice
2 tablespoons honey
1 tablespoon butter or margarine, melted
1/8 teaspoon salt
1/8 teaspoon ground cinnamon
1 cup cooked long-grain rice

Directions

In a bowl, combine the cranberries, orange juice, honey, butter, salt and cinnamon. Stir in the rice. Transfer to a greased 1-1/2 cup baking dish. Cover and microwave on high for 1-1/2 to 1-3/4 minutes or until heated through. Stir mixture before serving.

Cranberry Corn Bread

Ingredients

1/2 cup butter, softened
1 cup sugar
2 eggs
1 1/2 cups all-purpose flour
1 cup cornmeal
2 teaspoons baking powder
1/2 teaspoon salt
1 1/2 cups buttermilk
1 cup cranberries, halved

Directions

In a mixing bowl, cream butter and sugar. Add eggs; mix well. Combine the flour, cornmeal, baking powder and salt. Add to creamed mixture alternately with buttermilk. Fold in cranberries.

Transfer to a greased 9-in. square baking pan. Bake at 375 degrees F for 40-45 minutes or until a toothpick inserted near the center comes out clean. Serve warm.

Cranberry Squares

Ingredients

3/4 cup white sugar
2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
3/4 cup butter or margarine
1 egg, beaten
2 cups cranberry sauce

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a large bowl, stir together the sugar, flour, baking powder and salt. Cut in the butter or margarine until the lumps are no larger than peas. Stir in the egg just a little bit, but allow the mixture to stay somewhat crumbly.

Sprinkle half of the mixture in an even layer in the bottom of a 9x13 inch pan. Pack down into a solid crust. Spread the cranberry sauce over the crust. Crumble the remaining mixture over the cranberry sauce.

Bake for 40 minutes in the preheated oven, until the top is golden brown. Cool before slicing into bars.

Cranberry Pignoli Nut Bread

Ingredients

3 teaspoons active dry yeast
1 1/4 cups warm water (110 degrees F/45 degrees C)
2 cups bread flour
1/2 cup wheat germ
1/2 cup rolled oats
2 tablespoons brown sugar
1 egg
2 tablespoons butter, softened
1 teaspoon salt
2 cups dried cranberries
1/2 cup pine nuts/pignoli

Directions

In a small bowl, dissolve yeast in warm water. Let stand until creamy, about 10 minutes.

In a large bowl, combine the yeast mixture with the flour, wheat germ, oats, brown sugar, egg, butter and salt; stir well to combine. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and supple, about 8 minutes. Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour.

Deflate the dough, turn it out onto a lightly floured surface and knead in the cranberries and pine nuts. Divide the dough into two equal pieces and form into loaves. Place the loaves into two lightly greased 9x5 inch loaf pans. Cover the loaves with a damp cloth and let rise until doubled in volume, about 30 minutes. Meanwhile, preheat oven to 375 degrees F (190 degrees C).

Bake in preheated oven for 45 to 55 minutes, or until loaf sounds hollow when tapped on the bottom.

Tangy Cranberry Sauce

Ingredients

4 cups fresh cranberries
2 cups water
1 1/2 cups white sugar
1 tablespoon prepared horseradish

Directions

Place cranberries and water in a medium saucepan. Over high heat, cook until the cranberries burst.

Lower heat to simmer. Stir in sugar. Continue cooking 15 minutes.

Allow mixture to cool. Stir in horseradish. Chill in the refrigerator until serving.

Cranberry Wheat Bread

Ingredients

1 1/4 cups water
1/3 cup honey
2 tablespoons butter, softened
2 cups bread flour
1 1/4 cups whole wheat flour
1 1/2 teaspoons salt
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon ground cloves
2 teaspoons active dry yeast
1 cup sweetened dried cranberries

Directions

Place all ingredients (except cranberries) in the pan of the bread machine in the order recommended by the manufacturer. Select Sweet Bread cycle; press Start.

If your machine has a Fruit setting, add the cranberries at the signal, or about 5 minutes before the kneading cycle has finished.

Lemon Cranberry Muffins

Ingredients

2 cups all-purpose flour
1 cup sugar
3 teaspoons baking powder
1/2 teaspoon salt
2 eggs
1 cup milk
1/2 cup vegetable oil
1 teaspoon lemon extract
1 cup fresh or frozen cranberries, halved
1/3 cup slivered almonds, toasted

Directions

In a large bowl, combine the dry ingredients. In another bowl, beat the eggs, milk, oil and extract. Stir into dry ingredients just until moistened. Fold in cranberries.

Fill paper-lined muffin cups two-thirds full; sprinkle with almonds. Bake at 400 degrees F for 18-20 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack.

Avocado and Cranberry Mustard Turkey Wrap

Ingredients

Cranberry Mustard:
1/2 cup Dijon mustard
1/2 cup cranberry sauce
B
Wrap:
6 (10 inch) whole wheat tortillas
12 slices roast turkey
6 slices Swiss cheese
3 Avocados, peeled, pitted and sliced lengthwise
Salt to taste

Directions

To make the cranberry mustard, whisk together the Dijon mustard and cranberry sauce, then chill.

Lay tortillas flat on a clean work surface. Spread the cranberry mustard equally among the tortillas.

Lay two slices of turkey on each tortilla; cover turkey with a slice of Swiss cheese.

Top the Swiss cheese with four slices of Avocado on each and sprinkle with a little salt.

Assemble wraps by folding in both sides and the bottom of each tortilla up over the filling, then roll to close.

To serve, cut in half crosswise or into 2-inch slices crosswise and arrange on a serving platter.

Cranberry Cream Cheese Bars

Ingredients

2 cups Pillsbury BEST® All Purpose Flour
1 1/2 cups oats
3/4 cup firmly packed brown sugar
1 cup butter or margarine, softened
1 (8 ounce) package cream cheese, softened
1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk
1/4 cup lemon juice
1 tablespoon brown sugar
2 tablespoons cornstarch
1 (16 ounce) can whole berry cranberry sauce

Directions

Preheat oven to 350 degrees F. In large bowl, combine flour, oats, 3/4 cup brown sugar and butter; mix until crumbly. Reserving 1 1/2 cups crumb mixture, press remainder firmly on bottom of greased 13x9-inch baking pan. Bake 15 minutes.

In small mixing bowl, beat cream cheese until fluffy. Gradually beat in sweetened condensed milk until smooth; stir in lemon juice. Spread evenly over prepared crust. In small bowl, combine remaining 1 tablespoon sugar and cornstarch; stir in cranberry sauce. Spoon evenly over cream cheese layer. Top with reserved crumb mixture.

Bake 40 minutes or until golden. Cool. Chill. Cut into bars. Store covered in refrigerator.

Ultimate Cranberry Pudding Cake

Ingredients

6 tablespoons butter
2 cups white sugar
4 cups all-purpose flour
4 teaspoons baking powder
1 teaspoon salt
2 cups evaporated milk
1 (12 ounce) package cranberries

1 cup butter
2 cups white sugar
1 cup heavy cream
1 teaspoon vanilla extract

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch Bundt pan. Mix together the flour, baking powder and salt. Set aside.

In a large bowl, cream together the 6 tablespoons butter and 2 cups sugar until light and fluffy. Beat in the flour mixture alternately with the evaporated milk. Stir in the cranberries. Pour batter into prepared pan.

Bake in the preheated oven for 50 to 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

To make the Hot Butter Sauce: In a saucepan, combine 1 cup butter, 2 cups sugar, and cream. Bring to a boil over medium heat, reduce heat and let simmer for 10 minutes. Remove from heat and stir in vanilla. Serve slices of cake generously covered with hot butter sauce.

Pumpkin Cranberry Nut Bread

Ingredients

3/4 cup butter or margarine, softened
2 cups sugar
3 eggs
1 (15 ounce) can solid pack pumpkin
1 1/2 teaspoons grated orange peel
3 1/2 cups all-purpose flour
2 teaspoons ground cinnamon
1 teaspoon salt
1 teaspoon baking soda
1/2 teaspoon baking powder
1 cup chopped walnuts
1 cup chopped fresh or frozen cranberries

Directions

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Add pumpkin and orange peel; mix well (mixture will appear curdled). Combine the flour, cinnamon, salt, baking soda and baking powder; add to pumpkin mixture, beating on low speed just until moistened. Fold in walnuts and cranberries. Pour into two greased 8-in. x 4-in. x 2-in. loaf pans. Bake at 350 degrees F for 65-75 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pans to wire racks.

Oranged Cranberry Sauce

Ingredients

2 (12 ounce) packages fresh cranberries
1 orange, zested
3 cinnamon sticks
2 cups orange juice
2 cups packed brown sugar

Directions

In a medium saucepan, combine cranberries, orange zest, cinnamon, orange juice, and brown sugar. Add enough water to cover, and bring to a boil over high heat. Immediately reduce heat, and simmer for about 1 hour, or until the sauce has thickened. Taste for sweetness, and adjust with additional sugar if necessary. You can not overcook, so continue cooking until you have a good thick consistency. Let mixture cool, then refrigerate in a covered container.

Michelle's Famous Washed Cranberry Sauce

Ingredients

1 (12 ounce) package fresh cranberries, picked through and rinsed
1 1/2 cups water
1/2 cup white sugar
1/2 cup packed brown sugar

Directions

Combine the cranberries, water, white sugar, and brown sugar in a saucepan. Bring to a boil over high heat; cook uncovered for 5 minutes. Spoon off any foam that forms. Serve hot or cold.

Honey Glazed Ham With Dried Cranberry Relish

Ingredients

1 Cook's® brand Bone-in Spiral Sliced Ham, Butt or Shank Portion Ham, or Half Ham
GLAZE:
1/2 cup honey, cranberry honey preferred
1/2 tablespoon dry mustard
1 teaspoon fresh lemon juice
RELISH:
1 (8 ounce) can crushed pineapple, in juice
1/4 cup fresh orange juice
1/2 cup packed light brown sugar
1/2 cup water
1 teaspoon orange zest
1/2 teaspoon lemon zest
2 cups dried cranberries
1/2 cup chopped pecans, toasted

Directions

Prepare and heat ham according to package directions.

Meanwhile, prepare glaze. Mix honey with dry mustard and lemon juice in bowl; set aside.

For the relish, combine crushed pineapple with orange juice in saucepan. Bring to boil over medium heat; cook to reduce juices 5 minutes. Stir in sugar until dissolved. Add water; return mixture to boil. Stir in orange and lemon zest, and cranberries. Cover pan; simmer over low heat 5 minutes to plump cranberries. Remove pan from heat and stir in pecans. Set relish aside to cool. (Relish may be prepared up to one week before serving. Store in refrigerator in tightly covered container.)

Brush glaze on your Cook's ham 30 minutes before meat is done. Heat ham uncovered for final 30 minutes. Carve ham and serve with cranberry relish.

Eggnog and Cranberry Salad

Ingredients

1 (3 ounce) package non-instant vanilla pudding mix
1 (3 ounce) package lemon flavored gelatin
2 cups water
2 tablespoons lemon juice
1 (3 ounce) package raspberry flavored gelatin mix
1 cup boiling water
1 (16 ounce) can jellied cranberry sauce
1/4 cup chopped pecans
1 (1.3 ounce) envelope whipped topping mix
1/2 teaspoon ground nutmeg

Directions

Combine vanilla pudding mix, lemon gelatin, and 2 cups water in a saucepan. Bring to a boil, stirring constantly. Stir in lemon juice. Chill until partially set.

Dissolve raspberry gelatin in 1 cup boiling water. Blend in cranberry sauce, and add pecans. Chill until partially set.

Prepare whipped topping according to package directions. Fold in nutmeg. Fold whipped topping into vanilla pudding mixture. Pour into a 9 x 13 inch glass dish. Chill until firm.

Pour cranberry mixture over pudding mixture. Chill for 6 hours before serving to appreciative family and friends.

Nanny's Steamed Cranberry Pudding

Ingredients

2 cups all-purpose flour
1 teaspoon baking soda
1 cup white sugar
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1 cup milk
1 egg
2 tablespoons butter
2 cups cranberries
1/4 cup all-purpose flour

1/2 cup white sugar
1/2 cup packed brown sugar
1/2 cup butter
1/2 cup heavy cream
1 teaspoon vanilla extract

Directions

In a large bowl, mix together 2 cups flour, baking soda, 1 cup of white sugar, cinnamon, and nutmeg. Stir in the milk, egg, and butter until well blended. Toss the cranberries in the remaining 1/4 cup of flour to coat, then fold them into the batter.

Pour the batter into a greased round casserole dish with a lid, place the lid on, and then cover again with aluminum foil. Place the dish into a large roaster or stock pot, and fill with 3 to 4 inches of water. Place the lid on the outer pot, and cover with aluminum foil. Turn the heat to medium-high, and steam for 2 hours. Add more water if necessary after the first hour.

For the sauce, mix together 1/2 cup of white sugar, brown sugar, butter, and heavy cream in a saucepan over medium heat. Cook and stir occasionally until the mixture comes to a full boil. Boil for 1 minute, then remove from heat and stir in the vanilla. Refrigerate until chilled, then beat with an electric mixer until smooth.

Serve slices of the steamed pudding with the brown sugar sauce, and a dollop of whipped cream.

Sausage, Apple, and Cranberry Dressing

Ingredients

10 cups cubed, day-old sourdough bread
1 1/2 pounds bulk pork sausage
2 tablespoons butter
2 cups diced onion
2 cups diced celery
sea salt and pepper to taste
2 Golden Delicious apples - peeled, cored and diced
1 1/2 cups dried cranberries
1 cup toasted walnuts, chopped
1/4 cup chopped fresh sage
2 tablespoons chopped fresh rosemary
1 tablespoon chopped fresh thyme
1 cup chopped fresh parsley
2 eggs
2 cups chicken stock
1/2 cup melted butter

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Spread the bread cubes in a thin layer onto two or more baking sheets. Bake in the preheated oven until the bread cubes have toasted evenly, 5 to 7 minutes. Stir once as the bread bakes. Once toasted, place the bread cubes into a very large mixing bowl and set aside.

Heat a large skillet over medium-high heat and stir in the pork sausage. Cook and stir until crumbly, evenly browned, and no longer pink. Drain the sausage and add to the bread cubes.

Melt 2 tablespoons of butter in the same skillet over medium heat. Stir in the onion and celery, and cook until the onion has softened and turned translucent, about 5 minutes. Season to taste with sea salt and pepper, and scrape into the bowl with the bread cubes. Stir in the apples, cranberries, walnuts, sage, rosemary, thyme, and parsley. Whisk the eggs in a bowl along with the chicken stock, and pour over the bread mixture along with 1/2 cup of melted butter. Stir well until the bread cubes have absorbed the chicken stock. Pack into the prepared 9x13 inch baking dish and cover with aluminum foil.

Bake in the preheated oven for 30 minutes, then remove the aluminum foil, and stir the stuffing. Return to the oven and continue baking until golden brown on top, about 15 minutes more.

Cranberry Conserve

Ingredients

2 quarts cranberries
1/2 pound raisins
1 cup diced orange segments
1/2 cup chopped walnuts
6 cups white sugar

Directions

Just cover cranberries with fresh cold water and bring to a boil, cooking until berries are soft. Add the sugar, orange pulp, and raisins, and simmer slowly until thick. Add the nut meats. Continue cooking for 5 more minutes. May be served warm or chilled.

Cranberry Parfaits

Ingredients

3 tablespoons unsalted butter
3 tablespoons sugar
1/2 cup graham cracker crumbs
1 (14 ounce) can low-fat sweetened condensed milk
1/2 cup cranberry sauce
1 cup cold whipping cream

Directions

Melt the butter in a skillet over medium heat. Stir in the sugar and cook until bubbling, about 1 minute. Add the graham cracker crumbs; stir until the color deepens, about 3 minutes. Turn out onto a plate to cool.

Combine the condensed milk and cranberry sauce in a mixing bowl, blend together with a hand mixer until the mixture thickens. Place the whipping cream in a separate bowl and beat with an electric mixer until firm peaks form; fold into the cranberry mixture.

Layer 1/4 cup of the cranberry mixture into each of six (8 ounce) wine goblets or glasses; top each with 1 tablespoon of the crumbs. Repeat layering. Refrigerate at least 1 hour, up to 4 hours.

Cranberry Oat Bars

Ingredients

2 cups fresh or frozen cranberries
3/4 cup sugar
2 tablespoons orange zest

1 1/2 cups all-purpose flour
1 1/2 cups rolled oats
1 cup packed light brown sugar
1 teaspoon baking powder
1/2 teaspoon salt
3/4 cup butter

Directions

In a small saucepan over medium high heat, combine the cranberries, white sugar and orange zest. Bring to a boil, then reduce heat and cook until the mixture has reduced to about 1 cup.

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x9 inch baking pan, line with foil, then grease the foil.

In a medium bowl, stir together the flour, oats, brown sugar, baking powder and salt. Cut in the butter using your hands or a pastry blender until the mixture resembles coarse crumbs. Press half of this mixture firmly into the prepared pan. Spread the cranberry sauce evenly over the base, then crumble the remaining oat mixture over the top.

Bake for 10 to 15 minutes in the preheated oven, until the top is golden brown. Cool completely before cutting into bars.

Cranberry Upside-Down Sour Cream Cake

Ingredients

1/2 cup butter
2 cups white sugar
2 tablespoons water
1 teaspoon ground cinnamon
1 (12 ounce) bag fresh or frozen cranberries
1 1/2 cups cake flour
1/2 teaspoon baking soda
1/2 teaspoon salt
6 tablespoons butter, softened
1/2 cup white sugar
1/2 cup brown sugar
2 eggs
1 teaspoon vanilla extract
3/4 cup sour cream

Directions

Preheat the oven to 350 degrees F (175 degrees C). Generously grease a 9 inch springform pan. Wrap aluminum foil around the outside of the bottom to prevent leaking.

Melt the butter in a saucepan over medium heat. Stir in 1 1/2 cups of white sugar, water and cinnamon until sugar has dissolved. Bring to a boil and then add the cranberries. Stir to coat with the sauce, then pour into the prepared pan.

Sift together the flour, baking soda and salt; set aside. In a medium bowl, beat the remaining 6 tablespoons of butter with 1/2 cup white sugar and brown sugar until light and fluffy. Mix in the eggs one at a time, beating well after each addition. Stir in vanilla and sour cream. Mix in the dry ingredients. Pour the batter over the cranberries in the pan.

Bake for about 50 minutes in the preheated oven, or until a knife inserted into the center comes out clean. Cool on a rack for 10 minutes, then run a knife around the outer edge. Invert onto a serving plate and remove the springform pan.

Brie and Cranberry Pizza

Ingredients

1 (8 ounce) can refrigerated crescent rolls
8 ounces cubed Brie cheese
3/4 cup whole berry cranberry sauce
1/2 cup chopped pecans

Directions

Preheat oven to 425 degrees F (220 degrees C). Lightly grease a 12 inch pizza pan or 9x13 inch baking dish.

Unroll the crescent rolls and separate into triangles. Arrange in the pan with tips towards the center and lightly press together.

Bake 5 minutes, or until lightly brown.

Remove from the oven and sprinkle with pieces of Brie cheese. Spoon the cranberry sauce over the cheese. Top with pecans.

Bake an additional 8 minutes, or until the cheese is melted and the crust is golden brown. Cool 5 minutes and cut into wedges or squares.

Cranberry Pot Roast by Michelle

Ingredients

1 tablespoon vegetable oil
1 (3 pound) boneless beef chuck roast
1 (16 ounce) can tomato sauce
1 (16 ounce) can cranberry sauce
1 tablespoon prepared horseradish
1 teaspoon dry mustard powder
3 tablespoons apple cider vinegar
1/4 cup red wine

Directions

Heat vegetable oil in a large skillet over medium-high heat. Place beef chuck roast into the skillet and sear until browned on each side. Remove from heat and set aside. Combine tomato sauce, cranberry sauce, horseradish, mustard, cider vinegar, and red wine in a large pot or dutch oven and bring to a boil over medium-high heat. Place roast into the pot and cover. Reduce heat to low and simmer until beef is tender, 2 to 3 hours, basting and turning roast occasionally.

Place roast on a large platter. Cover the meat with two layers of aluminum foil, and allow to rest in a warm area for 10 minutes. Meanwhile, increase heat to medium-high and allow the sauce to reduce to desired consistency. Slice the roast and serve with sauce.

Cranberry Apple Sauce I

Ingredients

12 ounces cranberries
6 ounces unsweetened apple juice concentrate

Directions

In a saucepan cook cranberries and apple juice concentrate over medium heat until cranberries have burst. Chill and serve. You may also add some white sugar if the recipe isn't sweet enough for you. Only add the extra sugar one tablespoon at a time to avoid over sweetening.

Holiday Cranberry Relish

Ingredients

4 large naval oranges, peeled and cut into chunks
4 large apples, cored and cut into chunks
1 (12 ounce) package frozen cranberries
1 (3 ounce) package strawberry flavored gelatin mix
1 cup white sugar
1 cup chopped pecans

Directions

Place the oranges in the bowl of a food processor, and pulse until chopped, 2 or 3 pulses. Remove and place the chopped oranges into a large bowl. Chop the apples in the food processor for 2 or 3 pulses, and place in the bowl. Chop the cranberries in the food processor for 2 or 3 pulses, and place in the bowl with the oranges and apples.

Stir the gelatin mix, sugar, and chopped pecans into the chopped fruit, and mix well. Cover and refrigerate until set, at least 2 hours.

Frozen Cranberry Salad

Ingredients

1 (12 ounce) package fresh or frozen cranberries
1 1/2 cups sugar
1 (20 ounce) can crushed pineapple
1 (16 ounce) package miniature marshmallows
2 cups whipping cream
2 tablespoons confectioners' sugar
1 teaspoon vanilla extract
1 cup chopped walnuts

Directions

In a blender or food processor, process cranberries until coarsely ground. Pour into a bowl; add sugar. Cover and chill for 1 hour. Drain pineapple, reserving 1/4 cup of juice (discard remaining juice or save for another use). In a large bowl, combine pineapple, juice and marshmallows. Cover and chill for 1 hour. Add cranberry mixture. In a mixing bowl, beat cream until soft peaks from; beat in sugar and vanilla. Fold into the cranberry-pineapple mixture. Stir in walnuts. Transfer to two greased 8-in. square dishes. Cover and freeze for up to 2 months. Remove from the freezer about 45 minutes before serving. Cut into squares.

Cranberry Grape Salad

Ingredients

1 (8 ounce) package cream cheese, softened
2 tablespoons frozen whipped topping, thawed
1 cup finely chopped walnuts
1 cup cranberries
1 tablespoon white sugar
2 1/2 cups heavy cream, whipped
1 cup diced mandarin oranges
1 (8 ounce) can pineapple tidbits, drained
1 cup halved seedless red grapes

Directions

In a medium bowl, mix together cream cheese, thawed frozen whipped topping and walnuts.

Thoroughly blend cranberries in a food processor.

Mix cranberries into cream cheese mixture. Gently fold in sugar and heavy cream. Stir in mandarin oranges, pineapple chunks and grapes. Chill in the refrigerator approximately 1 hour before serving.

Cranberry Phyllo Triangles

Ingredients

1/2 cup chopped fresh or frozen cranberries
3 tablespoons sugar
2 tablespoons raisins
2 tablespoons chopped pecans
1 tablespoon honey
1/4 teaspoon finely shredded orange peel
20 sheets phyllo dough
1/2 cup butter, melted
confectioners' sugar

Directions

In a saucepan, combine the cranberries, sugar, raisins, pecans, honey and orange peel; bring to a boil. Reduce heat; simmer, uncovered, for 5 minutes, stirring occasionally. Drain and discard any juice. Cool to room temperature.

Lightly brush one sheet of phyllo with butter; place another sheet of phyllo on top and brush with butter. Keep remaining phyllo covered with plastic wrap and a damp towel to prevent drying. Cut the two layered sheets into three 14-in. x 3-in. strips. Place a teaspoon of cranberry filling in lower corner on each strip. Fold dough over filling, forming a triangle. Fold triangle up, then fold triangle over, forming another triangle. Continue folding, like a flag, until you come to the end of the strip. Brush end of dough with butter and press onto triangle to seal. Turn triangle and brush top with melted butter. Repeat with remaining strips of dough and remaining sheets of phyllo.

Place triangles on a greased baking sheet. Bake at 375 degrees F for 15-17 minutes or until golden brown. Cool on a wire rack. Sprinkle with confectioners' sugar.

Cranberry Macadamia Bark

Ingredients

1 pound white confectioners' coating, cut into pieces
1 (3.5 ounce) jar macadamia nuts
1/2 cup dried cranberries

Directions

In a saucepan, melt candy coating in a saucepan over medium-low heat, stirring until smooth. Add nuts and cranberries; mix well. Spread onto a foil-lined baking sheet. Cool. Break into pieces.

Pumpkin Cranberry Bread

Ingredients

2 1/4 cups all-purpose flour
1 tablespoon pumpkin pie spice
2 teaspoons baking powder
1/2 teaspoon salt
2 eggs
2 cups white sugar
1 (15 ounce) can pumpkin puree
1/2 cup vegetable oil
1 cup dried cranberries
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2 9x5 inch loaf pans (or 4 mini loaf pans).

In a mixing bowl, combine flour, pumpkin pie spice, baking powder and salt.

Combine eggs, sugar, pumpkin and oil in small mixing bowl, beat until just blended. Stir the wet mixture into the dry with a wooden spoon until batter is just moistened. Fold the cranberries and walnuts into the batter. Spoon the batter into the prepared loaf pans.

Bake in preheated oven for 50 to 60 minutes. (If using mini loaf pans, begin checking bread after 25 minutes.)

Cranberry Sauce I

Ingredients

1 cup white sugar
1 cup orange juice
1 (12 ounce) package fresh cranberries

Directions

In a medium saucepan over medium heat, dissolve the sugar in the orange juice. Stir in the cranberries, and cook until they start to pop (about 10 minutes). Remove from heat, and transfer to a bowl. Cranberry sauce will thicken as it cools.

Chocolate Crepes with Cranberry Sauce

Ingredients

1 (3.4 ounce) package instant vanilla pudding mix
2 1/2 cups milk, divided
1 (8 ounce) carton frozen whipped topping, thawed
2 tablespoons vegetable oil
3 eggs
1 1/2 teaspoons vanilla extract
1/4 cup sugar
1 1/2 cups all-purpose flour
2 tablespoons baking cocoa
1/8 teaspoon salt
CRANBERRY SAUCE:
1 1/2 cups fresh or frozen cranberries
1 cup cranberry juice
1/2 cup packed brown sugar
1 1/2 teaspoons cornstarch
1/2 teaspoon grated orange peel
1/4 teaspoon ground nutmeg
1/8 teaspoon salt
2 tablespoons butter or margarine
1 teaspoon vanilla extract

Directions

In a bowl, whisk the pudding mix and 1 cup of milk until smooth. Fold in whipped topping; cover and chill. In a blender container, combine oil, eggs, vanilla, sugar, flour, cocoa, salt and remaining milk; process until smooth. Let stand for 20 minutes. Meanwhile, combine the first seven sauce ingredients in a small saucepan; bring to a boil. Reduce heat and simmer until smooth and thickened, stirring constantly, abut 15 minutes. Remove from the heat; stir in the butter and vanilla. Keep warm. Heat a lightly greased 6-in. skillet over medium heat until hot. Pour 3 tablespoons crepe batter into skillet and swirl quickly so bottom is evenly covered. Cook until top appears dry and bottom is lightly browned; turn and cook 15-20 seconds longer. Remove and keep warm. Repeat with remaining batter. To serve, fold crepes in quarters; place three on a dessert plate. Top with chilled pudding mixture and warm sauce.

Cranberry Walnut Relish II

Ingredients

1 (12 ounce) package fresh or frozen cranberries
3/4 cup white sugar
3/4 cup coarsely chopped walnuts
3/4 cup orange marmalade
1 tablespoon lemon juice

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place cranberries in a small, shallow baking dish. Sprinkle with sugar.

Cover cranberries with aluminum foil. Bake in the preheated oven approximately 35 minutes. Remove from heat, sprinkle with walnuts and recover. Continue baking 10 minutes. Remove from heat.

Stir marmalade and lemon juice into cranberry mixture. Cool to room temperature. Transfer to sterile containers, cover and chill in the refrigerator at least 3 hours before serving.

Cranberry Orange Bread

Ingredients

2 3/4 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon baking soda
1/2 teaspoon salt
1 3/4 cups white sugar
1/2 cup butter, melted
1 cup mandarin orange segments, drained
2 cups cranberries
2 eggs
3/4 cup milk
3/4 cup sour cream
1 teaspoon vanilla extract
1 teaspoon orange extract

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease two 8x4 inch loaf pans.

In a large bowl, stir together the flour, baking powder, baking soda, salt, and white sugar. Mix in the melted butter until the mixture looks crumbly. Stir in the cranberries and oranges. In a separate bowl or large measuring cup, whisk together the eggs, milk, sour cream, vanilla and orange extract. Pour the liquid ingredients into the bowl with the dry ingredients and stir just until blended. Divide the batter evenly between the prepared pans.

Bake in the preheated oven until a toothpick inserted into the crown comes out clean, about 40 minutes. Cool in the pans for a while, then remove from the pans and place on wire racks to cool completely.

Cranberry Tart

Ingredients

1 2/3 cups biscuit baking mix
4 1/2 teaspoons sugar
1/2 cup water
FILLING:
1 cup sugar
2 tablespoons biscuit baking mix
2 1/2 cups fresh or frozen cranberries
1/3 cup orange juice
2 tablespoons butter or margarine

Directions

In a bowl, combine biscuit mix, sugar and water. With lightly floured hands, press mixture onto the bottom and up the sides of an ungreased 9-in. fluted tart pan with a removable bottom; set aside.

In a saucepan, combine sugar and biscuit mix. Add the cranberries, orange juice and butter. Cook and stir until mixture comes to a boil. Cook 1-2 minutes longer or until thickened and bubbly. Pour over crust. Bake at 375 degrees F for 30-35 minutes or until crust is golden and filling is bubbly. Cool on a wire rack.

Cherry Cranberry Salad

Ingredients

1 (6 ounce) package cherry gelatin
1 cup sugar
2 cups boiling water
1 (20 ounce) can crushed pineapple, undrained
3 cups fresh or frozen cranberries, chopped
1 1/2 cups diced apples
1 cup chopped celery
1 cup chopped walnuts

Directions

In a large bowl, combine gelatin and sugar. Add water; stir until gelatin and sugar are dissolved. Stir in pineapple, cranberries, apples, celery and walnuts. Pour into a 2-qt. serving bowl; chill until firm, 3-4 hours.

Cranberry Nut Pie

Ingredients

1 1/4 cups fresh or frozen cranberries
1/4 cup brown sugar
1/4 cup chopped walnuts
1 egg
1/2 cup white sugar
1/2 cup all-purpose flour
1/3 cup melted butter

Directions

Preheat oven to 325 degrees F (165 degrees C.)

Butter a 9 inch pie plate and layer cranberries on the bottom. Sprinkle with brown sugar and chopped walnuts.

In a large bowl, beat egg until thick. Gradually add sugar, beating until thoroughly blended. Stir in flour and melted butter. Blend well and pour over cranberries.

Bake in the preheated oven for 45 minutes, or until golden brown. Serve warm.

Cranberry Turkey

Ingredients

1 pound turkey breast slices
1 tablespoon vegetable oil
1 cup whole berry cranberry sauce
2 tablespoons orange marmalade
1 1/2 teaspoons Dijon mustard

Directions

In a large skillet, cook turkey in oil over medium-high heat for 3-4 minutes on each side or until juices run clear. Remove and keep warm. Combine the cranberry sauce, marmalade and mustard; add to skillet. Cook and stir until heated through. Serve with turkey.

Last-Minute Cranberry Relish

Ingredients

1 (16 ounce) can whole berry cranberry sauce
1 (8 ounce) can crushed pineapple, drained
1/4 teaspoon apple pie spice
1 pinch ground cloves
1/4 cup chopped pecans

Directions

In a bowl, combine the cranberry sauce, pineapple, apple pie spice and cloves. Stir in pecans. Serve immediately.

Slow Cooker Cranberry Roast

Ingredients

1 (1 ounce) envelope dry onion soup mix
1 (3 pound) beef chuck roast
1 (16 ounce) can jellied cranberry sauce
2 tablespoons butter
2 tablespoons all-purpose flour

Directions

Place onion soup mix in the bottom of a slow cooker. Place roast in the slow cooker, and top with cranberry sauce.

Cover, and cook 8 hours on Low.

Remove roast, and set aside. Set slow cooker to High. Whisk together butter and flour, and slowly mix into the liquid remaining in the slow cooker to create a thick gravy. Serve with the roast.

Cranberry-Orange Spiced Oatmeal

Ingredients

3/4 cup old-fashioned rolled oats
1/2 teaspoon ground cinnamon, or to taste
1/4 cup dried cranberries
1/2 cup frozen blueberries
1/4 teaspoon ground turmeric (optional)
1 pinch ground ginger (optional)
1 cup water
1/4 cup orange juice, or as needed

Directions

Place the rolled oats, cinnamon, cranberries, and blueberries in a microwave safe bowl. Add the turmeric and ginger, if desired. Pour in the water, and stir to mix ingredients. Cook on High until water is absorbed, about 2 minutes. Stir in orange juice to desired consistency.

Cranberry Apple Salad

Ingredients

1 (6 ounce) package fruit flavored gelatin mix
1 cup hot water
1 teaspoon lemon juice
3/4 cup unsweetened pineapple juice
1/4 cup water
1 1/2 cups cranberries, pureed
1/2 cup crushed pineapple, drained
1 stalk celery, diced
1 apple - peeled, cored and diced

Directions

In a saucepan, dissolve gelatin and hot water. Add lemon juice, pineapple juice and 1/4 cup water.

In a medium bowl, combine the cranberries, crushed pineapple, celery and apple. Stir into gelatin mixture and pour into a mold. Chill until firm.

Killer Cranberry Chutney

Ingredients

1 tablespoon oil for frying
1/2 red onions, minced
1 (12 ounce) bag cranberries
1/4 cup fresh orange juice
1/4 cup apple cider vinegar
3/4 cup white sugar
1/2 teaspoon ground cinnamon
2 apples - peeled, cored, and chopped
2 pears - peeled, cored, and chopped

Directions

Heat oil in a saucepan over medium heat. Fry the onion in the oil for 2 to 3 minutes. Stir the cranberries, orange juice, vinegar, sugar, and cinnamon in with the onion; cook another 3 to 5 minutes. Add the apple and pear; cook until the cranberries are tender, 10 to 15 minutes.

Cranberry Salad

Ingredients

2 (12 ounce) packages cranberries
4 cups white sugar
1 cup diced celery
1 cup chopped walnuts
2 (12 ounce) containers frozen whipped topping, thawed
1 (10.5 ounce) package miniature marshmallows

Directions

Finely chop cranberries in blender or food processor. Place in a non-reactive bowl, cover with sugar, and let sit 4 hours.

Combine sugared cranberries with celery, walnuts, whipped topping and marshmallows; stir to coat thoroughly. Refrigerate until serving.

Blue Cheese, Sweet Pecan, and Cranberry Spread

Ingredients

4 ounces crumbled blue cheese
4 ounces cream cheese, softened
1/2 cup chopped candied pecans
1/2 cup chopped dried cranberries

Directions

Mix the blue cheese and cream cheese in a medium bowl. Stir in the pecans and cranberries. Serve at room temperature.

Festive Fresh Blueberry and Cranberry Relish

Ingredients

2 cups fresh cranberries
1 cup fresh blueberries
1 cup orange juice
3/4 cup white sugar
1 teaspoon grated orange zest
1 teaspoon vanilla

Directions

Heat cranberries, blueberries, orange juice, sugar, orange zest, and vanilla in a saucepan over medium heat. Cook and stir until the sugar dissolves and berries soften, about 15 minutes. Cover and chill until ready to serve.

Cranberry Trail Bars

Ingredients

1/3 cup sesame seeds
1/3 cup raw sunflower seeds
1/3 cup chopped pecans
1/3 cup chopped almonds
1/3 cup unsweetened flaked coconut
3 1/2 cups crisp rice cereal
1 cup dried cranberries
3 tablespoons peanut butter
2 tablespoons butter or margarine
7 cups miniature marshmallows

Directions

In a large skillet over medium heat, stir together the sesame seeds, sunflower seeds, pecans and almonds. Cook until the sesame seeds are starting to turn golden, about 3 minutes. Add coconut, and stir until sesame seeds are golden. Watch carefully, as they burn easily. Stir in the cranberries and cereal, and remove from heat.

In a large saucepan, combine the peanut butter, butter and marshmallows. Cook and stir over low heat until marshmallows are melted. Pour in the cereal and nut mixture, and stir until evenly coated. Press lightly into a greased 9x13 inch baking dish. Let stand until cool, then cut into bars. Store in an airtight container, or wrap individually in plastic wrap.

Cranberry Pumpkin Muffins

Ingredients

2 cups all-purpose flour
3/4 cup brown sugar, packed
2 teaspoons baking powder
1/4 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon ground cinnamon
1/4 teaspoon ground ginger
1/8 teaspoon ground cloves
1/8 teaspoon ground nutmeg
1 cup canned unsweetened pumpkin puree
2 eggs, lightly beaten
1/2 cup butter, melted
1/4 cup buttermilk
2 teaspoons vanilla extract
1 (8 ounce) package dried, sweetened cranberries

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease or place paper muffin cups in a 12 cup muffin tin.

Mix the flour, brown sugar, baking powder, baking soda, salt, cinnamon, ginger, cloves, and nutmeg together in a mixing bowl.

Beat the canned pumpkin, eggs, butter, buttermilk, and vanilla together in another large mixing bowl. Gradually beat in the flour mixture until well blended. Stir in the dried cranberries until evenly blended. Spoon batter into muffin tins about 3/4 full.

Bake in preheated oven until a toothpick inserted in the middle of a muffin comes out clean, 20 to 25 minutes. 3 minutes before turning out from pan. Serve warm or at room temperature.

Mini Ham, Swiss, Rye Sandwiches with Cranberry

Ingredients

2 tablespoons vegetable oil
2 large onions, cut into medium dice
4 teaspoons minced fresh rosemary
1/2 teaspoon ground cloves
1 (16 ounce) can whole berry cranberry sauce
1 (16 ounce) package cocktail rye bread
1/4 cup Dijon mustard
2 pounds thin ham slices from a baked spiral-cut ham (or substitute Black Forest ham), cut to fit rye bread
12 ounces thinly sliced Swiss cheese, cut to fit rye bread
Arugula or other baby salad greens
Toothpicks (optional)

Directions

Heat oil in a 12-inch skillet over medium-high heat. Add onions; saute until well-browned, 10 to 12 minutes. Add rosemary and cloves; continue to saute until fragrant, 1 to 2 minutes longer. Stir in cranberry sauce, and simmer until heated through. Remove from heat and set aside. (Cranberry-Onion Relish can be cooled, covered and refrigerated up to 2 weeks ahead.)

To assemble: Working in batches, lay breads on a work surface and spread with about 1/4 tsp. mustard and 1 tsp. cranberry relish. Top half the breads with a portion of ham, cheese and arugula (optional), then the remaining bread slice. Halve each sandwich on the diagonal, sticking each half with a toothpick. (Sandwiches can be covered with a damp paper towel and plastic wrap and can remain at room temperature for 2 hours.)

Slow Cooker Cranberry Pork

Ingredients

1 (16 ounce) can cranberry sauce
1/3 cup French salad dressing
1 onion, sliced
1 (3 pound) boneless pork loin roast

Directions

In a medium bowl, stir together the cranberry sauce, salad dressing, and onion. Place pork in a slow cooker, and cover with the sauce mixture.

Cover, and cook on High for 4 hours, or on Low for 8 hours. Pork is done when the internal temperature has reached 160 degrees F (70 degrees C).

Cranberry Torte

Ingredients

1 1/4 cups graham cracker crumbs
1/4 cup finely chopped pecans
1 1/4 cups sugar, divided
6 tablespoons butter or margarine, melted
1 1/2 cups fresh or frozen cranberries
1 tablespoon orange juice concentrate
1 teaspoon vanilla extract
1/8 teaspoon salt
1 cup whipping cream
TOPPING:
1/2 cup sugar
1 tablespoon cornstarch
3/4 cup fresh or frozen cranberries
2/3 cup water

Directions

In a bowl, combine the cracker crumbs, pecans, 1/4 cup sugar and butter. Press onto the bottom and 1 in. up the sides of a 9-in. springform pan. bake at 375 degrees F for 8-10 minutes or until lightly browned. In a bowl, combine the cranberries, orange juice concentrate, vanilla, salt and remaining sugar. In a mixing bowl, beat cream until soft peaks form. Fold into the cranberry mixture. Pour into the crust. Freeze until firm. For topping, combine sugar and cornstarch in a saucepan. Stir in cranberries and water until blended. Bring to a boil. Reduce heat; cook and stir until berries pop and mixture is thickened, about 5 minutes; cool. Let torte stand at room temperature for 10 minutes before slicing. Serve with topping.

Pineapple Cranberry Punch

Ingredients

1 (64 fluid ounce) bottle cranberry juice, chilled, divided
1 (20 ounce) can crushed pineapple, undrained
1 (46 fluid ounce) can pineapple juice, chilled
1 liter ginger ale, chilled

Directions

Combine 2 cups cranberry juice and crushed pineapple. Pour into a 6-cup ring mold; freeze. Just before serving, combine pineapple juice and remaining cranberry juice in a punch bowl; stir in ginger ale. Add the ice ring.

Blue Cranberry Sauce

Ingredients

1 (12 ounce) package fresh cranberries
1 cup water
1/2 cup white sugar
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/8 teaspoon ground allspice
1 pint fresh blueberries

Directions

Wash and pick over cranberries. Place in a medium saucepan with water, and sugar. Bring to a boil, reduce heat, stir and simmer for 10 minutes or until cranberries burst.

Slightly mash the cranberries with the back of a wooden spoon to insure all skins are broken. Add the cinnamon, nutmeg and allspice. Mix well.

Remove from heat and mix in the blueberries (don't be afraid to break a few, but don't over mash either). The sauce will thicken as it cools.

Transfer to a bowl, cool slightly and place plastic wrap directly on top of sauce to cover. Refrigerate until chilled.

Cranberry Kamikaze

Ingredients

1 fluid ounce vodka
1 fluid ounce orange liqueur
1/2 fluid ounce sweetened lime juice
1/4 cup cranberry juice

Directions

Pour vodka, orange flavored liqueur, sweetened lime juice, and cranberry juice over ice in a shaker. Shake until well mixed. Pour into a chilled cocktail glass.

Cranberry Nut Bars

Ingredients

2 eggs
1 cup sugar
1/2 teaspoon almond extract
1/2 teaspoon vanilla extract
1/8 teaspoon salt
1/2 cup butter or margarine, melted
1 1/2 cups all-purpose flour
1 teaspoon baking powder
2 cups fresh or frozen cranberries
1/2 cup chopped walnuts

Directions

In a mixing bowl, beat eggs, sugar, extracts and salt. Add butter. Combine flour and baking powder; gradually add to the sugar mixture and mix well. Fold in cranberries and nuts. Transfer to a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 30-35 minutes or until golden brown. Cool on a wire rack. Cut into bars.

Cranberry Relish with Grand Marnier® and Pecans

Ingredients

1 1/2 cups white sugar
1/4 cup brandy-based orange liqueur (such as Grand Marnier®)
1 cup orange juice
1 tablespoon minced fresh ginger root
1 tablespoon grated orange zest
4 cups fresh cranberries
1/2 cup chopped toasted pecans

Directions

Bring the sugar, orange liqueur, orange juice, ginger, and orange zest to a boil in a saucepan over medium-high heat. Stir until the sugar has dissolved, then stir in the cranberries, and cook until they pop, about 5 minutes. Add the pecans, pour into a bowl, and refrigerate several hours until cold.

Cranberry Chutney I

Ingredients

1 cup water
3/4 cup white sugar
1 (12 ounce) package fresh cranberries
1 cup apples - peeled, cored and diced
1/2 cup cider vinegar
1/2 cup raisins
1/2 teaspoon ground cinnamon
1/4 teaspoon ground ginger
1/4 teaspoon ground allspice
1/8 teaspoon ground cloves

Directions

In a medium saucepan combine the water and sugar. Bring mixture to a boil over medium heat. Add the cranberries, apples, cider vinegar, raisins and spices. Bring to a boil, then simmer gently for 10 minutes stirring often.

Pour mixture into a mixing bowl. Place plastic wrap directly on the surface of the sauce. Cool to room temperature and serve or cover and refrigerate. Bring chutney to room temperature before serving.

Cranberry Chutney III

Ingredients

3 cups fresh cranberries
1 cup chopped apples
1 orange peel, chopped
2 cups white sugar
1 cup water
1/3 cup orange liqueur

Directions

In a large saucepan, mix the cranberries, apples, orange peel, sugar and water. Bring to a boil. Boil 5 minutes, or until the berries are soft. Remove from heat and stir in the liqueur. Transfer to sterile jars and refrigerate until serving.

Apple Cranberry Streusel Custard Pie

Ingredients

1 (9 inch) unbaked pie crust
1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk
1 teaspoon ground cinnamon
2 large eggs, beaten
1/2 cup hot water
1 1/2 cups fresh or dry-pack frozen cranberries
2 medium all-purpose apples, peeled and sliced
1/2 cup firmly packed brown sugar
1/2 cup Pillsbury BEST® All Purpose Flour
1/4 cup butter or margarine, softened
1/2 cup chopped nuts

Directions

Place rack in lower third of oven; preheat oven to 425 degrees F. In large bowl, combine sweetened condensed milk and cinnamon. Add eggs, water and fruits; mix well. Pour into pie crust.

In medium bowl, combine sugar and flour; cut in butter until crumbly. Add nuts. Sprinkle over pie. Bake 10 minutes.

Reduce oven temperature to 375 degrees F; continue baking 30 to 40 minutes or until golden brown. Cool. Store leftovers covered in refrigerator.

Lazy-Day Cranberry Relish

Ingredients

2 cups sugar
1 cup orange juice
1 teaspoon grated orange peel
4 cups fresh or frozen cranberries

Directions

In a slow cooker, combine sugar, orange juice and peel; stir until sugar is dissolved. Add the cranberries. Cover and cook on low for 6 hours. Mash the mixture. Chill several hours or overnight.

Cranberry Salad I

Ingredients

1 pound fresh or frozen cranberries
8 ounces miniature marshmallows
2 cups white sugar
1 (20 ounce) can crushed pineapple with juice
1 banana, peeled and sliced
1 cup whipped cream

Directions

If using frozen cranberries let thaw before using. In a food processor or blender grind the cranberries. Add the sugar, crushed pineapple and marshmallows. Let mixture stand overnight.

Just before serving stir in the sliced banana and whipped cream.

Cranberry Pecan Muffins

Ingredients

1/2 cup butter or margarine, softened
1 cup sugar
2 eggs
1 teaspoon vanilla extract
1 cup sour cream
2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon ground nutmeg
1/4 teaspoon salt
3/4 cup coarsely chopped fresh or frozen cranberries
1/2 cup chopped pecans
TOPPING:
2 tablespoons sugar
1/8 teaspoon ground nutmeg

Directions

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Add vanilla. Fold in sour cream. Combine the flour, baking powder, baking soda, nutmeg and salt; stir into creamed mixture just until moistened. Fold in cranberries and pecans. Fill greased or paper-lined muffin cups two-thirds full. Combine topping ingredients; sprinkle over batter. Bake at 400 degrees F for 20-25 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pans to wire racks.

Apricot/Cranberry Chutney

Ingredients

1/4 cup diced dried apricots
1 (12 ounce) package fresh cranberries
1/2 cup raisins
3/4 teaspoon ground cinnamon
1/4 teaspoon ground ginger
1/4 teaspoon ground allspice
1 pinch ground cloves
1 cup water
3/4 cup white sugar
1/2 cup cider vinegar

Directions

In a medium bowl, mix together the apricots, cranberries, raisins, cinnamon, ginger, allspice, and cloves.

In a medium saucepan, boil water and sugar, stirring constantly, until sugar is dissolved. Add the dried fruit mixture and vinegar. Bring to a boil, reduce heat, and simmer for 10 minutes. Remove from heat, and allow to cool for 5 minutes. Serve immediately, or refrigerate in a covered container.

Cranberry Oat Cookies

Ingredients

2/3 cup butter (no substitutes), softened
2/3 cup brown sugar
2 eggs
1 1/2 cups all-purpose flour
1 1/2 cups old-fashioned oats
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt
1 1/4 cups dried cranberries
1 cup chopped pecans, toasted
2/3 cup vanilla or white chocolate chips

Directions

In a mixing bowl, cream butter and brown sugar. Add eggs; mix well. Combine the dry ingredients; gradually add to the creamed mixture. Stir in the remaining ingredients. Drop by tablespoonfuls 3-in. apart onto ungreased baking sheets. Bake at 375 degrees F for 10-12 minutes or until golden brown. Remove to wire racks to cool.

Cranberry Apple Pie II

Ingredients

6 apples
1 (16 ounce) can whole cranberry sauce
1/2 cup packed brown sugar
1/3 cup all-purpose flour
1 1/2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
1 recipe pastry for a 9 inch double crust pie

Directions

Preheat oven to 350 degrees F (175 degrees C). Line a pie plate with pastry.

Peel, core, and slice the apples.

Combine apples and cranberry sauce in a medium-sized mixing bowl. Combine brown sugar, flour, cinnamon, and nutmeg; add to the apple mixture. Mix thoroughly. Turn filling into the pastry lined pan. Cover with top crust. Crimp edges. Cut slits in top crust.

Bake for 1 hour, or until the crust is golden brown and the filling bubbly.

Cranberry Glazed Pork Ribs

Ingredients

1 (8 ounce) can whole cranberry sauce
1 cinnamon stick
1 tablespoon prepared Dijon-style mustard
1 teaspoon grated orange zest
1 1/2 pounds country style pork ribs

Directions

In a small saucepan stir cranberry sauce, cinnamon stick, mustard and orange zest over medium heat for 5 minutes or till bubbly. Set aside.

On preheated coals (medium heat) with a drip pan, place ribs on grill. Brush with sauce. Cover and grill for 45 to 60 minutes, brushing occasionally with sauce, until ribs are tender and no pink remains.

Heat remaining sauce. Remove and discard cinnamon stick. Serve sauce with ribs.

Cranberry Yogurt Muffins

Ingredients

1 1/2 cups all-purpose flour
3/4 cup sugar
2 teaspoons baking powder
1 teaspoon baking soda
1/8 teaspoon salt
2/3 cup nonfat plain yogurt
2/3 cup skim milk
1 cup chopped cranberries
1/2 teaspoon grated orange peel

Directions

In a large bowl combine flour, sugar, baking powder baking soda and salt. Gently fold in yogurt and milk just until moistened. Stir in cranberries and orange peel. Fill greased or paper-lined muffin cups three-fourths full. Bake at 400 degrees F for 20-25 minutes or until muffins test done.

Cranberry Ice

Ingredients

2 teaspoons unflavored gelatin powder
2 tablespoons cold water
1 pound fresh cranberries
2 cups water
2 cups white sugar
2 cups ginger ale
2 (2 liter) bottles ginger ale, chilled

Directions

Sprinkle the gelatin over 2 tablespoons cold water and set aside.

Combine the cranberries and 2 cups water in a saucepan over medium-high heat, bring to a boil and cook until cranberries burst. Remove from heat and stir in sugar until dissolved; mix the softened gelatin into the hot cranberry mixture. Pour the cranberries into a shallow freezer-proof container and chill until cold.

When cooled, mix in 2 cups ginger ale and place the mixture into the freezer. Freeze until slushy, about 4 hours. Stir twice during the freezing process to break up the ice crystals.

To serve, fill clear glasses 3/4 full with chilled ginger ale, and spoon some of the cranberry ice overtop. Serve immediately.

Cranberry-Apple Butternut Squash

Ingredients

2 pounds butternut squash - peeled, seeded, and cubed
4 cups water
1 (21 ounce) can apple pie filling
3/4 cup whole berry cranberry sauce
2 tablespoons orange marmalade
2 tablespoons apricot preserves

Directions

In a large saucepan, combine squash and water; bring to a boil. Reduce heat; cove and simmer until squash is tender, about 25 minutes. drain. Spread the pie filling in a greased 8-in. square baking dish. Top with squash. Combine cranberry sauce, marmalade and preserves; spoon over squash. Bake, uncovered, at 350 degrees F for 25 minutes or until heated through.

Lydia's Cranberry Salad

Ingredients

1 pound fresh cranberries
1 1/2 cups white sugar
2 pounds seedless red grapes, quartered
1 (16 ounce) package miniature marshmallows
2 cups chopped pecans
1 (12 ounce) container frozen whipped topping, thawed

Directions

In a food processor, grind cranberries. Transfer to a medium bowl, and mix with sugar. Chill overnight in the refrigerator.

In a large bowl, mix together cranberry mixture, marshmallows, pecans, and grapes. Fold in nondairy whipped topping 1 hour before serving.

Cranberry Waldorf

Ingredients

1 1/2 cups chopped cranberries
1 cup chopped red apple
1 cup chopped celery
1 cup seedless green grapes, halved
1/3 cup raisins
1/4 cup chopped walnuts
2 tablespoons white sugar
1/4 teaspoon ground cinnamon
1 (8 ounce) container vanilla low-fat yogurt

Directions

In a medium bowl, combine cranberries, apple, celery, grapes, raisins, walnuts, sugar, cinnamon, and yogurt. (I chop cranberries in a food processor, and it works great). Toss to coat. Cover, and chill 2 hours. Stir just before serving.

Cranberry Chicken II

Ingredients

5 skinless, boneless chicken breasts
1 (16 ounce) can whole cranberry sauce
2 (1 ounce) packages dry onion soup mix
1 cup French dressing

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place chicken in 9x13 inch baking dish. Mix cranberry sauce, soup mix and salad dressing and pour mixture over chicken. Bake in preheated oven for 1 hour.

Cranberry Delight

Ingredients

1 cup graham cracker crumbs
1/4 cup butter or margarine, melted
2 cups fresh or frozen cranberries
1 cup sugar
1/2 cup water
1/3 cup chopped pecans
3 tablespoons orange marmalade
1 (8 ounce) package cream cheese, softened
1/3 cup confectioners' sugar
1 tablespoon milk
1 teaspoon vanilla extract
1 cup whipping cream, whipped

Directions

Combine crumbs and butter; press into an ungreased 8-in. square baking dish. Chill. In a saucepan, combine cranberries, sugar and water; bring to a boil. Reduce heat and simmer for 20 minutes. Remove from the heat. Stir in pecans and marmalade; refrigerate until completely cool. Meanwhile, combine cream cheese, confectioners' sugar, milk and vanilla in a mixing bowl; beat until smooth. Fold in whipped cream. Spread over crust. Top with cranberry mixture. Refrigerate for at least 2 hours.

Cranberry Shortcake

Ingredients

4 thick slices pound cake
1 (7 ounce) can pressurized whipped cream
1 (14.5 ounce) can whole cranberry sauce

Directions

Slice each piece of cake in half to make two thinner slices. Place one of the slices onto a plate. Top with a spoonful of the cranberry sauce and a dollop of whipped cream. Place the remaining slices of cake on top, spread more cranberry sauce and top with more whipped cream.

Cranberry Cherry Pie

Ingredients

1 (21 ounce) can cherry pie filling
1 (16 ounce) can whole cranberry sauce
1/2 cup golden raisins
2 tablespoons cornstarch
1/4 teaspoon ground ginger
1 recipe pastry for a 9 inch double crust pie
7 tablespoons orange juice
1/8 cup milk
1 teaspoon white sugar
1 egg white

Directions

In a large bowl, stir together cherry pie filling, cranberry sauce, raisins, cornstarch and ginger.

Make pie-crust dough, substituting orange juice for water. Divide dough 55 % / 45 %. Roll larger piece to 1 1/2 inches larger than 9-inch pie pan. Place crust in pie plate leaving one inch overhang, and brush with egg white. Spoon cherry filling into pie crust.

Roll second crust to 12-inch round. Cut into 14 strips to make a lattice top. Moisten edge of bottom crust with water. Place 7 strips across pie. Do not seal ends. Fold every other strip back halfway from center. Place center cross strip on pie and replace folded part of strips. Now fold back alternate strips. Place second cross strip in place. Repeat to weave cross strips into lattice. Seal ends. Turn bottom crust edge up over ends of strips. Pinch to seal. Make high fluted edge. Brush pastry with milk, and sprinkle lightly with sugar.

Bake at 400 degrees C (205 degrees C) for 50 minutes, or until fruit begins to bubble and crust is golden brown. Cool pie slightly on wire rack.

Cranberry Almond Biscotti

Ingredients

2 1/4 cups all-purpose flour
1 cup white sugar
1 teaspoon baking powder
1/2 teaspoon baking soda
2 egg whites
2 eggs
1 tablespoon vanilla extract
3/4 cup sliced almonds
1 cup sweetened-dried cranberries

Directions

Preheat oven to 325 degrees F (170 degrees C).

Combine dry ingredients in a medium sized mixing bowl. Whisk together eggs, egg whites, and vanilla or almond extract in a separate mixing bowl.

Add egg mixture to dry ingredients, mixing just until moist, using an electric mixer on medium speed. Add dried cranberries and almonds; mix thoroughly.

On floured surface, divide batter in half and pat each half into a log approximately 14 inches long and 1 1/2 inches thick. Place on a cookie sheet and bake 30 minutes or until firm. Cool on a wire rack.

Reduce oven temperature to 300 degrees F (150 degrees C). Cut biscotti into 1/2 inch slices. Place cut biscottis on a cookie sheet and bake for an additional 20 minutes. Let cool and store in a loosely covered container.

Cranberry Pear Upside-Down Cake

Ingredients

2/3 cup caramel ice cream topping
1/2 cup chopped pecans
1 (15 ounce) can pear halves
1 (16 ounce) package cranberry quick bread mix
1 cup water
2 tablespoons vegetable oil
1 egg, beaten

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray one 2 quart baking dish or one 10-inch round cake pan with non-stick cooking spray.

Pour and spread caramel topping to cover bottom of dish. Sprinkle pecans around the outer edge of caramel topping to make a 1-inch border, reserve 1 tablespoon of pecans.

Spoon reserved 1 tablespoon pecans over center of dish. Cut pears into 1/4 inch slices; arrange over caramel topping and pecans with small ends toward center.

In medium bowl, combine bread mix, water, oil and egg. Stir with spoon until mix is moistened. Pour batter slowly over pears and pecans; carefully spread to cover.

Bake for 30 to 40 minutes or until toothpick inserted in center comes out clean. Loosen cake from sides of pan and invert onto serving plate leaving pan over cake for 1 minute. Carefully remove pan. If any topping remains in pan, spoon over cake. Cool for 30 minutes; top with ice cream if desired.

Pineapple Cranberry Relish

Ingredients

1 (20 ounce) can crushed pineapple, drained
2 (16 ounce) cans whole cranberry sauce
1/2 cup chopped walnuts
1 (16 ounce) package frozen strawberries, thawed and drained

Directions

In a large bowl, mix together the pineapple, cranberry sauce, walnuts and strawberries. Cover and chill overnight before serving.

Cranberry-Glazed Spareribs

Ingredients

3 pounds pork spareribs
1/4 cup packed brown sugar
3 tablespoons all-purpose flour
1/2 teaspoon salt
1/4 teaspoon ground mustard
1/4 teaspoon ground cloves
1 3/4 cups cranberry juice
1 cup water
2 tablespoons vinegar
1 tablespoon lemon juice

Directions

Place ribs on a rack in a foil-lined shallow roasting pan. Broil 6 in. from the heat for 12-20 minutes per side or until browned. Remove ribs from rack; drain drippings. Return ribs to pan. Combine brown sugar, flour, salt, mustard and cloves in a saucepan; gradually add cranberry juice, stirring until smooth. Add water, vinegar and lemon juice. Bring to a boil; boil and stir for 2 minutes. Pour over ribs. Cover and bake at 350 degrees F for 45 minutes. Uncover and bake 20-30 minutes longer or until ribs are tender.

Banana Cranberry Bread

Ingredients

2 1/2 cups white sugar
1 cup shortening
3 eggs
3 mashed bananas
1 cup cranberry sauce
1/2 cup milk
1 teaspoon vanilla extract
4 cups all-purpose flour
1 1/2 teaspoons baking soda
1 1/2 teaspoons baking powder
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease two 9x5 inch loaf pans.

In a large bowl, cream together the sugar and shortening until light and fluffy. Beat in eggs, and mix in bananas, cranberry sauce, milk, and vanilla. In a separate bowl, mix together flour, baking soda, baking powder, cinnamon, and nutmeg. Gradually blend flour mixture into the banana mixture. Fold in walnuts. Pour into the prepared loaf pans.

Bake for 50 to 60 minutes in the preheated oven, or until a toothpick inserted in the center comes out clean. Cool in pan for 10 minutes, then turn out onto a wire rack, and cool completely.

Hot Cranberry Tea

Ingredients

3 1/2 quarts water
1 (12 ounce) package cranberries
2 cups white sugar
2 oranges, juiced
2 lemons, juiced
12 whole cloves
2 cinnamon sticks

Directions

In a large pot, combine water and cranberries. Bring to a boil, reduce heat, and simmer for 30 minutes. Add sugar, orange juice, lemon juice, cloves and cinnamon sticks. Cover, and steep for 1 hour.

Cranberry Orange Cookies

Ingredients

1 cup butter, softened
1 cup white sugar
1/2 cup packed brown sugar
1 egg
1 teaspoon grated orange zest
2 tablespoons orange juice
2 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
2 cups chopped cranberries
1/2 cup chopped walnuts (optional)

1/2 teaspoon grated orange zest
3 tablespoons orange juice
1 1/2 cups confectioners' sugar

Directions

Preheat the oven to 375 degrees F (190 degrees C).

In a large bowl, cream together the butter, white sugar and brown sugar until smooth. Beat in the egg until well blended. Mix in 1 teaspoon orange zest and 2 tablespoons orange juice. Combine the flour, baking soda and salt; stir into the orange mixture. Mix in cranberries and if using, walnuts, until evenly distributed. Drop dough by rounded tablespoonfuls onto ungreased cookie sheets. Cookies should be spaced at least 2 inches apart.

Bake for 12 to 14 minutes in the preheated oven, until the edges are golden. Remove from cookie sheets to cool on wire racks.

In a small bowl, mix together 1/2 teaspoon orange zest, 3 tablespoons orange juice and confectioners' sugar until smooth. Spread over the tops of cooled cookies. Let stand until set.

Cranberry Crumb Bars

Ingredients

1 1/2 cups all-purpose flour
1/3 cup confectioners' sugar
3/4 cup cold butter or margarine
FILLING:
1 (8 ounce) package cream cheese, softened
1 (14 ounce) can sweetened condensed milk
1/4 cup lemon juice
2 tablespoons cornstarch
1 tablespoon brown sugar
1 (16 ounce) can whole berry cranberry sauce
TOPPING:
1/3 cup all-purpose flour
2 tablespoons brown sugar
1/4 cup cold butter or margarine
3/4 cup finely chopped walnuts

Directions

In a small bowl, combine flour and confectioners' sugar; cut in the butter until crumbly. Press into a greased 13-in. x 9-in. x 2-in. baking dish. Bake at 350 degrees F for 15-20 minutes or until edges are lightly browned. Reduce heat to 325 degrees F.

In a mixing bowl, beat cream cheese until smooth. Add milk and lemon juice; mix well. Pour over crust. In a bowl, combine the cornstarch and brown sugar. Stir in the cranberry sauce until combined. Spoon over cream cheese layer. For topping, combine the flour and brown sugar in a bowl; cut in butter. Fold in walnuts. Sprinkle over filling.

Bake at 325 degrees F for 40-45 minutes or until topping is golden brown. Cool on a wire rack. Cover and chill for 3 hours before cutting.

Cranberry Walnut Bread

Ingredients

1/4 cup rolled oats
1/4 cup water
1 cup buttermilk, at room temperature
1 egg
3 tablespoons honey
1 1/2 tablespoons margarine, softened
3 cups bread flour
1 teaspoon salt
1/4 teaspoon baking soda
1/2 teaspoon ground cinnamon
2 teaspoons active dry yeast
3/4 cup dried cranberries
1/2 cup chopped walnuts

Directions

Place all of the ingredients (except the cranberries and the walnuts) in the pan of the bread machine in the order recommended by the manufacturer. Select Light Crust and Sweet Cycle and press Start.

If your machine has a Fruit setting, add the cranberries and walnuts at the signal, or around 5 minutes before the kneading cycle has finished.

Cranberry Fudge

Ingredients

1 (12 ounce) package fresh or frozen cranberries
1/2 cup light corn syrup
2 cups semisweet chocolate chips
1/2 cup confectioners' sugar
1/4 cup evaporated milk
1 teaspoon vanilla extract

Directions

Line bottom and sides of an 8x8 inch pan with plastic wrap. Set aside.

In a medium saucepan, bring cranberries and corn syrup to a boil. Boil on high for 5 to 7 minutes, stirring occasionally, until the liquid is reduced to about 3 tablespoons. Remove from heat.

Immediately add chocolate chips, stirring untill they are melted completely. Add confectioner's sugar, evaporated milk, and vanilla extract, stirring vigorously until mixture is thick and glossy. Pour into pan. Cover and chill untill firm.

Apple Turnovers with Gingered Cranberry Caramel

Ingredients

2 tablespoons sugar
1 teaspoon pumpkin pie spice
1 (12.5 ounce) package Pepperidge Farm® Apple Turnovers
2 tablespoons butter, melted
1 cup prepared caramel sauce
1/4 cup finely chopped crystallized (candied) ginger
1/4 cup finely chopped dried cranberries
Sweetened whipped cream (optional)

Directions

Stir the sugar and pumpkin pie spice in a small bowl. Brush the turnovers with the butter and sprinkle with the sugar mixture. Bake and cool the turnovers according to the package directions.

Heat the caramel sauce, ginger and cranberries in a 1-quart saucepan over low heat until the mixture is hot. Serve the turnovers with the sauce. Top with the whipped cream, if desired.

Rachel's Cranberry Chicken Salad

Ingredients

2 cooked chicken breast halves, chopped
1/2 cup mayonnaise, or to taste
2 green onions, chopped
1/2 cup sweetened dried cranberries (such as Ocean SprayB® CraisinsB®)
1/4 green apple, shredded
1/4 cup chopped pecans
1 tablespoon lime juice
1 pinch salt and black pepper to taste
1/4 teaspoon dried dill weed

Directions

Mix together the chicken and mayonnaise in a bowl, stir to coat well, then stir in the green onions, dried cranberries, apple, pecans, lime juice, salt, pepper, and dill weed. Serve immediately, or refrigerate several hours or overnight (the flavor just gets better).

Cranberry Cherry Pie

Ingredients

1 (21 ounce) can cherry pie filling
1 (16 ounce) can whole cranberry sauce
1/2 cup golden raisins
2 tablespoons cornstarch
1/4 teaspoon ground ginger
1 recipe pastry for a 9 inch double crust pie
6 tablespoons orange juice
1 tablespoon milk
1 tablespoon white sugar

Directions

In a large bowl, stir together cherry pie filling, cranberry sauce, raisins, cornstarch, and ginger.

Make piecrust dough, substituting orange juice for water. Divide dough 55 % / 45 %. Roll larger piece to 1 1/2 inches larger than 9 inch pie pan. Place crust in pie plate leaving one inch overhang, and brush with egg white. Spoon cherry filling into pie crust.

Roll second crust to 12 inch round. Cut into 14 strips to make a lattice top. Moisten edge of bottom crust with water. Place 7 strips across pie. Do not seal ends. Fold every other strip back halfway from center. Place center cross strip on pie and replace folded part of strips. Now fold back alternate strips. Place second cross strip in place. Repeat to weave cross strips into lattice. Seal ends. Turn bottom crust edge up over ends of strips. Pinch to seal. Make high fluted edge. Brush pastry with milk, and sprinkle lightly with sugar.

Bake at 400 degrees C (205 degrees C) for 50 minutes, or until fruit begins to bubble and crust is golden brown. Cool pie slightly on wire rack.

Olive Oil Cranberry Bundt Cake

Ingredients

6 egg whites
2 cups white sugar
1 cup olive oil
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
3/4 teaspoon ground cinnamon
3/4 teaspoon ground cloves
1 cup buttermilk
1 cup chopped cranberries

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray a 9 inch Bundt pan with cooking spray, and dust with flour.

In a bowl, beat the egg whites until stiff. Beat in the sugar until fluffy. Mix in the olive oil.

In a separate bowl, mix the flour, baking soda, salt, cinnamon, and cloves. Alternately mix the egg white mixture and the buttermilk into the flour mixture until smooth. Fold in the cranberries. Transfer the mixture to the prepared Bundt pan.

Bake 1 hour in the preheated oven, until a knife inserted in the cake comes out clean.

Cranberry Stuffing

Ingredients

1 (1 pound) loaf sourdough bread, cut into 1/2-inch cubes
1 1/2 cups dried cranberries
1 1/2 cups golden raisins
1 cup chopped walnuts, toasted
2 tablespoons brown sugar
1/2 cup butter, melted
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1 pinch salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a baking dish.

Combine the bread, cranberries, raisins, and walnuts in a large bowl. Whisk together the brown sugar and butter in a separate bowl; season with cinnamon, nutmeg, and salt; stir into the bread cubes until evenly distributed. Spread the mixture into the prepared dish.

Bake in the preheated oven until crisp on top, 45 to 60 minutes.

Cranberry Oats with Chocolate

Ingredients

1 1/2 cups sweetened dried cranberries
1 cup orange juice
2/3 cup butter, softened
2/3 cup brown sugar
2 eggs
1 1/2 cups rolled oats
1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
1 cup chopped white chocolate

Directions

In a small bowl, soak dried cranberries in orange juice to soften, about 30 minutes. Preheat the oven to 325 degrees F (165 degrees C).

In a large bowl, cream together the butter and brown sugar until smooth. Beat in the egg. Combine the oats, flour, baking soda, baking powder and salt; stir into the creamed mixture. Drain cranberries and stir into the dough along with white chocolate making sure not to over-mix and make tough cookies. Drop by rounded spoonfuls onto ungreased cookie sheets.

Bake for 10 to 12 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Fresh Cranberry Relish

Ingredients

2 cups cranberries
1 (20 ounce) can crushed pineapple, drained
2 Granny Smith apples - peeled, cored and cut into wedges
2 (11 ounce) cans mandarin oranges, drained
1 teaspoon granulated sugar

Directions

In a food processor, combine cranberries, pineapple, apples and oranges. Blend into small chunks, add sugar if needed. Chill and serve.

Cranberry Orange Dipping Sauce

Ingredients

1 1/2 teaspoons cornstarch
1 1/2 teaspoons packed brown sugar
1/4 cup orange juice
1 (8 ounce) can whole berry cranberry sauce
1 dash ground cinnamon

Directions

In a heavy saucepan, combine the cornstarch, brown sugar and orange juice until smooth. Bring to a boil over medium heat; cook and stir for 1-2 minutes or until thickened, Remove from the heat; stir in the cranberry sauce and cinnamon until blended. Cover and refrigerate. Serve cold.

Bar Harbor Cranberry Pie

Ingredients

2 cups cranberries
1 1/2 cups white sugar, divided
1/2 cup chopped pecans
2 eggs, beaten
1 cup all-purpose flour
1/2 cup margarine, melted
1/4 cup shortening, melted

Directions

Preheat the oven to 325 degrees F (165 degrees C). Butter a 9 inch glass pie plate.

Spread cranberries over the bottom of the buttered pie plate. Sprinkle 1/2 cup of sugar and pecans over the berries. In a medium bowl, mix together the eggs and remaining sugar until well blended. Stir in flour, margarine and shortening, beating well after each addition. Pour over the cranberries.

Bake for 1 hour in the preheated oven, until the filling is set, and the top is lightly browned.

Cranberry Sauce Chicken II

Ingredients

6 chicken thighs
1 (16 ounce) can cranberry sauce
1 (8 ounce) bottle Russian-style salad dressing
1 packet dry onion soup mix

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place chicken pieces in a lightly greased 9x13 inch baking dish. In a large bowl combine the cranberry sauce, salad dressing and soup mix and mix well. Coat chicken pieces with this mixture.

Cover dish and bake at 350 degrees F (175 degrees C) for 1 1/2 to 1 3/4 hours, or until chicken is cooked through and juices run clear. Remove cover for the last 15 minutes of baking time.

Spicy Cranberry Pecan Cornbread Stuffing

Ingredients

10 slices bacon
1/2 cup butter
1 cup chopped celery
2 cloves garlic, minced
1 small onion, chopped
1 cup white wine
1 (16 ounce) can whole berry cranberry sauce
1 (4 ounce) jar diced jalapeno peppers
1 (4 ounce) can diced green chile peppers
1 cup chopped toasted pecans
2 (14 ounce) packages cornbread stuffing mix
1 1/2 cups chicken stock

Directions

Preheat oven to 375 degrees F (190 degrees C).

Place a large skillet over medium heat. Cook the bacon in the skillet until crispy. Lie the cooked bacon on a plate lined with paper towels to drain and cool; crumble the bacon.

Melt the butter in a large skillet over medium-high heat. Cook the celery, garlic, and onion in the hot butter until the onion begins to caramelize; pour the wine into the skillet. When the wine is heated, stir in the cranberry sauce, jalapeno peppers, and green chile peppers. Cover the mixture and cook until boiling. Remove from heat and stir in the bacon and pecans.

Place the stuffing mix in a large bowl. Pour the liquid mixture and the chicken stock over the stuffing mix; stir until completely moist. Transfer to a 9x13 inch baking dish.

Bake in preheated oven until browned on top, about 35 minutes.

Cranberry Meatballs

Ingredients

2 eggs, beaten
1 cup dry bread crumbs
1/3 cup minced fresh parsley
2 tablespoons finely chopped onion
1 1/2 pounds lean ground beef
1 (16 ounce) can jellied cranberry sauce
1 (12 ounce) bottle chili sauce
1/3 cup ketchup
2 tablespoons brown sugar
1 tablespoon lemon juice

Directions

In a large bowl, combine the eggs, bread crumbs, parsley and onion. Crumble beef over mixture and mix well. Shape into 1-1/2-in. balls. Place in a 3-qt. slow cooker.

In a small bowl, combine the cranberry sauce, chili sauce, ketchup, brown sugar and lemon juice; mix well. Pour over meatballs. Cover and cook on low for 6 hours or until meat is no longer pink.

Frozen Cranberry Velvet Pie

Ingredients

1 (8 ounce) package cream cheese, softened
1 cup whipping cream
1/4 cup sugar
1/2 teaspoon vanilla extract
1 (16 ounce) can whole cranberry sauce
1 (9 inch) pie shell, baked

Directions

In a mixing bowl, beat cream cheese until fluffy. In another bowl, whip whipping cream, sugar and vanilla until thick but not stiff. Add to cream cheese, beating until smooth and creamy. Fold in cranberry sauce. Spoon into pie crust; freeze until firm, at least 4 hours. Remove from freezer 10 minutes before serving.

Cranberry Orange Oatmeal Cookies

Ingredients

1 cup butter, softened
1 cup packed brown sugar
1/2 cup white sugar
2 eggs
1 1/2 teaspoons vanilla extract
1 tablespoon grated orange zest
1 teaspoon orange extract
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
3 cups rolled oats
1 cup dried cranberries

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the butter, brown sugar and white sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla, orange zest and orange extract. Combine the flour, baking soda and cinnamon; stir into the butter mixture. Stir in the oats and cranberries. Drop by rounded tablespoonfuls onto ungreased cookie sheets.

Bake for 10 to 12 minutes in the preheated oven, or until golden brown. Allow cookies to cool on baking sheet for 2 minutes before removing to a wire rack to cool completely.

Festive Cranberry Salad

Ingredients

1 (14 ounce) can sweetened condensed milk
1/4 cup lemon juice
1 (20 ounce) can crushed pineapple, drained
1 (16 ounce) can whole berry cranberry sauce
2 cups miniature marshmallows
1/2 cup chopped pecans
red food coloring
1 (8 ounce) carton frozen whipped topping, thawed

Directions

In a bowl, combine milk and lemon juice; mix well. Stir in pineapple, cranberry sauce, marshmallows, pecans and food coloring if desired. Fold in whipped topping. Spoon into a 13-in. x 9-in. x 2-in. baking dish. Freeze until firm, 4 hours or overnight. Cut into squares.

Cranberry Glop

Ingredients

3 cups fresh cranberries
3 cups coarsely chopped, peeled apples
3/4 cup white sugar
1 cup rolled oats
1/3 cup all-purpose flour
1/2 cup chopped pecans
1/2 cup dark brown sugar
1/2 cup butter

Directions

Preheat the oven to 350 degrees F (175 degrees C). Lightly grease a 3 quart casserole dish.

In a medium bowl, toss together the cranberries, apples and white sugar. Pour into the prepared casserole. Mix together the oats, flour, pecans and brown sugar in the same bowl. Spread evenly over the fruit in the dish. Pinch off small pieces of butter and arrange them on top of the oat mixture.

Bake, covered, for 50 minutes in the preheated oven. Remove the lid and bake for an additional 10 minutes, or until the top is toasted.

White Chocolate Cranberry Granola Bars

Ingredients

1/4 cup sugar
1/4 cup maple syrup
1/4 cup honey
2 tablespoons reduced fat peanut butter
1 egg white
1 tablespoon fat-free evaporated milk
1 teaspoon vanilla extract
1 cup whole wheat flour
1/2 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/4 teaspoon ground allspice
2 cups old-fashioned oats
1 1/2 cups crisp rice cereal
1/3 cup vanilla or white chips
1/4 cup dried cranberries
1/4 cup chopped walnuts

Directions

In a large bowl, combine the first seven ingredients; mix well. Combine the flour, baking soda, cinnamon and allspice; add to the sugar mixture. Stir in the remaining ingredients.

Press into a 13-in. x 9-in. x 2-in. baking pan coated with nonstick cooking spray. Bake at 350 degrees F for 18-20 minutes or until golden brown. Score the surface with shallow cuts, making rectangular bars. Cool completely on a wire rack. Cut along score lines.

Easy Orange Cranberry Glaze

Ingredients

1 cup orange juice
1 cup packed dark brown sugar
1 (16 ounce) can jellied cranberry sauce
1 (3 inch) cinnamon stick

Directions

Mix together the orange juice, brown sugar, and cranberry sauce in a saucepan, stirring to dissolve the sugar. Bring the mixture to a boil, drop in the cinnamon stick, and reduce heat to a simmer. Cook, stirring frequently, until the cranberry sauce is melted and the glaze is hot and bubbling, about 10 minutes.

To use: brush the glaze all over a roasted turkey during the last 45 minutes of cooking. Return the turkey to the oven and bake for 10 to 15 minutes to set the glaze. Repeat several more times before the end of cooking time.

Cranberry Apple Pie I

Ingredients

1 (9 inch) deep dish pie crust
6 apples - peeled, cored and chopped
1 (12 ounce) package fresh cranberries, roughly chopped
1 1/2 cups white sugar
1/3 cup quick-cooking tapioca
1 1/2 cups all-purpose flour
3/4 cup packed brown sugar
1 teaspoon ground cinnamon
1/2 teaspoon salt
2/3 cup unsalted butter
1 egg, lightly beaten

Directions

Preheat oven to 325 degrees F (165 degrees C). Invert pie shell over another pie pan of equal size. This will keep the crust from shrinking down into the pan. Bake in this position for 10 minutes, until partially baked. Turn right side up, and remove the extra pie pan from inside the crust.

In a large bowl, combine apples, cranberries, and sugar. Cover, and set aside for about 20 minutes. Mix in tapioca, and set aside for 15 to 20 minutes, until tapioca has absorbed fruit juice. Spread mixture into the partially baked pie shell.

In a medium bowl, combine flour, brown sugar, cinnamon, salt, and butter. Work mixture with fingertips until crumbly. Spread mixture over the apple-cranberry filling. Brush exposed pie shell with lightly beaten egg.

Place the pie on a cookie sheet to catch drips. Bake 45 to 60 minutes on the bottom rack of the preheated oven, or until apples are tender when tested with a wooden pick.

Cranberry Mocha Cheesecake

Ingredients

1 (9 ounce) package chocolate wafer cookies, crushed
1/3 cup butter or margarine, melted
FILLING:
4 (8 ounce) packages cream cheese, softened
1 1/3 cups sugar
1 tablespoon all-purpose flour
4 eggs
2 tablespoons instant coffee granules
1 tablespoon hot water
1/4 cup whipping cream
1 1/2 teaspoons ground cinnamon
TOPPING:
1 tablespoon cornstarch
1 (16 ounce) can whole berry cranberry sauce
3/4 cup whipping cream
1/2 teaspoon vanilla extract
2 tablespoons confectioners' sugar

Directions

Combine cookie crumbs and butter; press onto the bottom and about 2 in. up the sides of a greased 9-in. springform pan; set aside. In a mixing bowl, beat cream cheese until smooth. Combine sugar and flour; add to cream cheese and mix well. Add eggs; beat on low speed just until combined.

In a small bowl, dissolve coffee in water; add cream and cinnamon. Stir into the cream cheese mixture just until blended. Pour over crust. Place pan on a baking sheet. Bake at 350 degrees F for 50-55 minutes or until center is almost set. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer.

In a large saucepan, bring cornstarch and cranberry sauce to a boil. Cook and stir for 2 minutes or until thickened. Cool. In a small mixing bowl, beat cream and vanilla until soft peaks form. Gradually add confectioners' sugar, beating until stiff peaks form. Spread over the cheesecake. Refrigerate for 20 minutes or until set.

Carefully spread 1 cup of cranberry mixture to within 1 in. of edge; cover and refrigerate remaining cranberry mixture. Refrigerate cheesecake overnight. Just before serving, remove sides of pan. Serve with the remaining cranberry mixture.

Cranberry Sauce III

Ingredients

1 pound cranberries, finely ground
1 orange with peel, finely ground
2 cups white sugar
1 (3 ounce) package lemon flavored gelatin mix
1 cup boiling water
1 (8 ounce) can crushed pineapple, drained
1 cup chopped celery
1 cup chopped pecans

Directions

In a medium bowl, mix the cranberries, orange and sugar. Allow the mixture to stand 2 hours.

In another medium bowl, dissolve the lemon flavored gelatin in boiling water. Mix in pineapple, celery and pecans. Stir in the cranberry mixture. Pour into containers, and chill at least 4 hours before serving.

Orange Cranberry Bars

Ingredients

1/4 cup all-purpose flour
1 1/2 teaspoons sugar
2 tablespoons cold butter
2 tablespoons chopped pecans
TOPPING:
2 tablespoons beaten egg
1 1/2 teaspoons milk
3/4 teaspoon grated orange peel
1/4 teaspoon vanilla extract
1/3 cup sugar
1 1/2 teaspoons all-purpose flour
1/4 cup chopped fresh or frozen cranberries
2 tablespoons flaked coconut
2 tablespoons chopped pecans

Directions

In a bowl, combine flour and sugar; cut in butter until mixture resembles coarse crumbs. Stir in pecans. Press into an 8-in. x 4-in. x 2-in. loaf pan coated with nonstick cooking spray. Bake at 350 degrees F for 15 minutes.

Meanwhile, in a bowl, combine the egg, milk, orange peel and vanilla. Combine sugar and flour; gradually add to egg mixture and mix well. Fold in the cranberries, coconut and pecans. Spread over crust. Bake for 15-20 minutes or until golden brown. Cool on a wire rack.

Cranberry Orange Bread

Ingredients

1/4 cup butter, softened
1 cup sugar
1 egg
1 teaspoon grated orange peel
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon salt
1/2 teaspoon baking soda
3/4 cup orange juice
1 cup chopped fresh or frozen cranberries
1 cup golden raisins

Directions

In a large mixing bowl, cream butter and sugar. Beat in egg and orange peel. Combine the dry ingredients; add to creamed mixture alternately with juice. Fold in cranberries and raisins. Pour into a greased 9-in. x 5-in. x 3-in. loaf pan.

Bake at 350 degrees F for 60-65 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from pan to a wire rack to cool completely.

Blushing Cranberry Pears

Ingredients

3 cups cranberry juice cocktail
1/4 cup white sugar
1 cinnamon stick
8 Bosc pears, peeled with stems intact

Directions

Place cranberry juice, sugar, and cinnamon stick into a large saucepan. Bring to a simmer over medium heat, and simmer until the sugar dissolves. Meanwhile, peel the pears, leaving the stem intact.

Place the pears into the simmering juice and cover. Cook until the pears are tender, turning occasionally, 15 to 20 minutes. Once tender, remove the saucepan from the heat, and set aside to cool to room temperature. Turn the pears a few times as they cool so the color remains even.

Pork Cutlets with Cranberry Wine Sauce

Ingredients

1 tablespoon olive oil
4 boneless pork chops, 1/2-inch thick
salt and pepper to taste
2 cloves garlic, minced
1 1/4 cups dry white wine
1 1/4 cups whole berry cranberry sauce
1 tablespoon thinly sliced fresh sage leaves
1 tablespoon chopped fresh thyme
1 tablespoon chopped Italian flat leaf parsley

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Heat the olive oil in a large skillet over medium-high heat. Season the pork with salt and pepper. Fry in the oil until browned on each side, 2 to 3 minutes. Transfer the pork to a baking dish, and place in the preheated oven.

Reduce the heat under the skillet to medium and add the garlic. Cook and stir just until fragrant. Stir in the wine and cranberry sauce. Simmer for a few minutes until the sauce thickens slightly. Stir in the sage and thyme. Return the pork to the skillet and turn to coat with the sauce. Place on plates to serve and garnish with fresh parsley.

Apple Cranberry Bread

Ingredients

2 eggs
3/4 cup sugar
2 tablespoons canola or vegetable oil
1 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1 teaspoon ground cinnamon
1/2 teaspoon baking soda
1/2 teaspoon salt
2 cups chopped, peeled tart apples
1 cup fresh or frozen cranberries
1/2 cup chopped walnuts

Directions

In a mixing bowl, beat the eggs, sugar and oil. Combine the flour, baking powder, cinnamon, baking soda and salt; add to egg mixture just until combined (batter will be very thick). Stir in the apples, cranberries and walnuts.

Transfer to an 8-in. x 4-in. x 2-in. loaf pan coated with nonstick cooking spray. Bake at 350 degrees F for 60-65 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

Jalapeno Cranberry Sauce

Ingredients

12 ounces fresh or frozen cranberries
1 cup water
1 cup white sugar
3 jalapeno peppers, seeded and minced
2 teaspoons lemon juice
1/2 cup sherry

Directions

Rinse berries in cold water; drain.

In a saucepan, mix water and sugar; stir to dissolve sugar. Bring to boil. Add cranberries, Jalapeno peppers, and lemon juice, and return to boil. Reduce heat and simmer gently for 10 minutes, stirring occasionally. Add sherry and stir well. Remove from heat and let cool completely at room temperature.

Refrigerate in a glass container with cover. Serve with turkey or chicken.

Cranberry Puffs

Ingredients

3/4 cup fresh cranberries
1 jalapeno pepper, stem removed
1/4 cup white sugar
1/2 cup mayonnaise
1 (8 ounce) package cream cheese, softened
1 (14 ounce) package wonton wrappers
3 cups canola oil for frying

Directions

In a food processor, combine the cranberries, jalapeno pepper, sugar and mayonnaise. Process until smooth. This will be your cranberry relish. Set aside half of this mixture, and pour the rest into a medium bowl. Mix cream cheese into this half until well blended.

Lay a few wonton wrappers at a time out on a clean surface. Spoon about 1 teaspoon of the cream cheese mixture onto the center of each one. Pinch the corners together to make a triangle shape. If they don't stick, wet them with a little water using your finger. Set aside on a piece of waxed paper while you assemble the remaining puffs.

Heat the oil in a large deep skillet over medium to medium-high heat. When the oil is hot, carefully set 5 to 10 of the dumplings in the pan. Do not over crowd the pan. Fry on each side until golden brown. Remove from the hot oil using tongs and place on paper towels to drain. Serve on a platter with the reserved cranberry relish as a dipping sauce. The sooner you eat them, the better they taste.

Simmered Cranberry Pork Chops

Ingredients

6 pork chops
2 cups fresh or frozen cranberries
3/4 cup SPLENDA® No Calorie Sweetener, Granulated
1 teaspoon salt
1/4 teaspoon ground black pepper
water as needed

Directions

In a skillet, brown chops slowly in oil; drain.

Add cranberries, SPLENDA® Granulated Sweetener, salt and pepper to chops with 1/2 cup water to start. Bring to boil; reduce heat. Simmer, covered, for about 45 minutes or until tender but not dry. Add water if necessary to keep chops from drying out.

Cranberry Salad I

Ingredients

1 pound fresh or frozen cranberries
2 cups white sugar
1 (20 ounce) can crushed pineapple
8 ounces miniature marshmallows
1 banana, peeled and sliced
1/2 cup heavy cream, whipped

Directions

If using frozen cranberries let thaw before using. In a food processor or blender grind the cranberries. Add the sugar, crushed pineapple and marshmallows. Let mixture stand overnight.

Just before serving stir in the sliced banana and whipped cream.

Cranberry Raisin Pie

Ingredients

2 cups all-purpose flour
1 teaspoon salt
1/2 cup vegetable oil
5 tablespoons cold water
FILLING:
1 1/2 cups sugar
1/4 cup all-purpose flour
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
1/4 teaspoon ground nutmeg
1 cup orange juice
2 2/3 cups fresh or frozen cranberries
1 cup raisins
Milk

Directions

In a bowl, combine flour and salt. In another bowl, combine oil and water. Gradually add to flour mixture, stirring with a fork until blended. Shape into a ball; divide dough in half so one ball is slightly larger than the other. Roll out larger ball between two sheets of waxed paper to fit a 9-in. pie plate. Transfer pastry to pie plate; trim pastry even with edge. Set aside. For filling, combine sugar, flour, cinnamon, salt and nutmeg in a saucepan; gradually stir in orange juice until smooth. Stir in cranberries and raisins; bring to a boil. Reduce heat; cook and stir over medium heat until thickened, about 5 minutes. Pour into crust. Roll out remaining dough between two sheets of waxed paper. cut slits in pastry or use a 1-1/2-in. holly leaf cutter to make a design. Place over filling. Trim, seal and flute edges. Brush pastry with milk if desired. Bake at 400 degrees F for 35-40 minutes or until golden brown and filling is bubbly. Cool on a wire rack. Refrigerate leftovers.

Cranberry Carrot Cake

Ingredients

2 cups flour
2 teaspoons baking soda
1 tablespoon baking powder
2 teaspoons ground cinnamon
1/2 teaspoon ground ginger
1 pinch salt
1 1/2 cups sugar
1 cup mayonnaise
3 eggs
2 teaspoons vanilla extract
2 cups grated carrots
1 (8 ounce) can crushed pineapple, with juice
1/2 cup chopped toasted pecans
3/4 cup dried cranberries

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 3 - 8 inch round cake pans. Whisk the flour, baking soda, baking powder, cinnamon, ginger, and salt in a bowl, and set aside.

Cream together the sugar, mayonnaise, eggs, and vanilla extract with an electric mixer until blended, scraping the bowl occasionally. Stir in the flour mixture, then fold in the carrots, pineapple, pecans, and cranberries. Divide evenly between the prepared cake pans.

Bake in preheated oven until a toothpick inserted into the center comes out clean, 30 to 35 minutes. Cool in the pan for 10 minutes, then remove from the pan, and allow to cool completely on a wire rack.

Cranberry Slush

Ingredients

1 cup frozen cranberry juice concentrate
1 (6 ounce) can frozen lemonade concentrate
1 (12 ounce) can chilled lemon-lime soda
6 fluid ounces bourbon

Directions

In a medium bowl, stir together the cranberry juice concentrate, lemonade concentrate, lemon-lime soda and bourbon. Cover and freeze overnight. It will remain slushy because of the bourbon. Scoop spoonfuls into small glasses to serve as a cocktail.

Cranberry-Almond Apple Pie

Ingredients

1 cup sugar
1/4 cup all-purpose flour
3 tablespoons butter or margarine, melted
1/2 teaspoon ground nutmeg
1/8 teaspoon salt
6 medium baking apples, peeled and thinly sliced
1 cup fresh or frozen cranberries
1 (9 inch) pastry shell
TOPPING:
1/2 cup packed brown sugar
1/3 cup all-purpose flour
1/2 teaspoon ground cinnamon
3 tablespoons butter or margarine
1/3 cup sliced almonds, toasted

Directions

In a bowl, combine sugar, flour, butter, nutmeg and salt; mix well. Add apples and cranberries; stir gently. Pour into pie shell. In a small bowl, mix the brown sugar, flour and cinnamon; cut in butter until crumbly. Stir in almonds; sprinkle over filling. Bake at 350 degrees F for 1 hour, or until apples are tender.

Mom's Cranberry Pie

Ingredients

2 cups fresh or frozen cranberries
1 cup sugar
2 tablespoons all-purpose flour
1 teaspoon vanilla extract
1/2 cup water
1 teaspoon grated orange peel
1 pastry for a 9 inch double crust pie

Directions

In a large bowl, combine first six ingredients. Pour filling into pie shell and top with a lattice crust. Bake at 350 degrees F for 1 hour or until crust is golden brown. Cool.

Best Cranberry Chicken

Ingredients

1 tablespoon butter
1 small onion, chopped
3 pounds chicken thighs
2/3 cup ketchup
1/3 cup brown sugar
1 tablespoon apple cider vinegar
1 teaspoon dry mustard powder
1 (8 ounce) can whole berry cranberry sauce

Directions

Preheat an oven to 400 degrees F (200 degrees C).

Place the butter and onion in a 9x13 inch baking dish, and bake in the preheated oven, stirring occasionally, until the onion is translucent, about 15 minutes. Remove the dish from the oven, push the onion over to one end, and place the chicken thighs in the dish in a single layer. Return to the oven and bake for about 25 minutes.

Stir together the ketchup, brown sugar, vinegar, mustard powder, and cranberry sauce in a bowl. Remove the chicken from the oven, and scoop the cooked onions into the cranberry mixture. Spoon the mixture over the chicken thighs, and return to the oven.

Bake until the cranberry mixture is slightly caramelized and the chicken is done, about 20 more minutes. An instant-read thermometer inserted near the center should read 165 degrees F (74 degrees C).

Cranberry Bars

Ingredients

1 (12 ounce) package whole cranberries
1 cup white sugar
3/4 cup water
1 (18.25 ounce) package yellow cake mix
3/4 cup butter, melted
2 eggs
1 cup rolled oats
3/4 cup packed light brown sugar
1 teaspoon ground ginger
1 teaspoon ground cinnamon

Directions

In a saucepan over medium heat, combine the cranberries, white sugar, and water. Cook, stirring occasionally until all of the cranberries have popped, and the mixture is thick, about 15 minutes. Remove from heat, and set aside to cool.

Preheat the oven to 350 degrees F (175 degrees C).

In a large bowl, mix together the cake mix, melted butter, and eggs. Stir in the oats, brown sugar, ginger and cinnamon. Set aside about 1 1/2 cups of the mixture, and spread the rest into the bottom of a 9x13 inch baking dish. Pack down to form a solid crust, getting it as even as possible. Spread the cooled cranberry mixture over the crust. Pinch off pieces of the remaining mixture and place evenly over the cranberry layer.

Bake for 35 to 40 minutes in the preheated oven, until the top is lightly browned. Cool in the pan for about 40 minutes before slicing into bars.

Turkey Patties with Cranberry Cream Sauce

Ingredients

1 pound ground turkey
2 eggs
1 cup bread crumbs
1 tablespoon minced garlic
1 teaspoon salt
1 teaspoon ground paprika
1/2 teaspoon dried sage
1/2 teaspoon ground black pepper
1/4 teaspoon cayenne pepper
1 cup bread crumbs
1/4 cup vegetable oil
1 (8 ounce) can whole cranberry sauce
1 cup heavy cream
1 tablespoon cornstarch
1 tablespoon cold water

Directions

Preheat oven to 375 degrees F (190 degrees C).

Mix together the turkey, eggs, 1 cup bread crumbs, garlic, salt, paprika, sage, black pepper, and cayenne pepper in a bowl. Divide mixture into 4 patties. Coat each patty with 1/4 cup breadcrumbs.

Heat the oil in a cast iron skillet over medium heat. Cook patties in the heated oil until browned, 4 to 5 minutes each side. Keeping the patties in the skillet, remove about 1/2 the remaining oil from the skillet; add the cranberry sauce to the skillet; cover with aluminum foil.

Place the covered skillet in the preheated oven and cook the patties until they reach an internal temperature of 165 degrees F (75 degrees C), about 15 minutes. Remove patties from the skillet and wrap in aluminum foil to keep warm.

Return skillet to medium heat on stove. Stir the heavy cream into the cranberry sauce. Whisk together the cornstarch and water; slowly add to the skillet; cook and stir until sauce thickens. Pour sauce over patties to serve.

Hazel's Cranberry Sauce

Ingredients

2 cups apple cider
1 1/2 cups white sugar
1/2 cup packed dark brown sugar
2 1/2 teaspoons ground allspice
3/4 teaspoon ground cloves
1/4 teaspoon ground nutmeg
2 (12 ounce) bags fresh or frozen cranberries

Directions

In a saucepan, stir together the apple cider, white sugar, brown sugar, allspice, cloves, nutmeg and cranberries. Bring to a boil, then reduce the heat to low and simmer for about 15 minutes, until most of the cranberries have popped. Continue cooking until the consistency is thick.

Ladle into sterile jars to within 1/2 inch of the rim, seal with lids and rings. Process in a simmering water bath for 10 to 15 minutes to seal, or just transfer to containers, cool, and refrigerate. It will last at least a week if it can escape being gobbled up!

Cranberry Cream Pie II

Ingredients

1 1/4 cups graham cracker crumbs
2 tablespoons white sugar
1/3 cup chopped pecans
6 tablespoons butter, melted
1 (8 ounce) package cream cheese, softened
1/3 cup confectioners' sugar
1 teaspoon vanilla extract
2 tablespoons orange liqueur (optional)
1 cup heavy whipping cream
2 1/2 cups cranberries
1 cup white sugar
1 tablespoon water
3 tablespoons cornstarch
2 tablespoons water

Directions

Preheat oven to 350 degrees F (175 degrees C).

To Make Crust: In a medium bowl, combine graham cracker crumbs, 2 tablespoons white sugar, and chopped pecans. Mix well, then stir in melted butter or margarine. Mix until ingredients are thoroughly combined. Press mixture into pan. Bake in preheated oven for 8 to 10 minutes, until lightly browned. Cool to room temperature.

To Make Cream Cheese Filling: In medium mixing bowl, whip cream cheese until fluffy. Mix in confectioners' sugar. Scrape sides of bowl. Add vanilla extract. Add orange liqueur if desired. Mix well.

In a separate bowl, beat whipping cream until soft peaks form. Fold into cream cheese mixture. Spoon filling into cooled crust. Cover with plastic wrap or aluminum foil and chill at least 3 hours.

To Make Cranberry Topping: In a medium saucepan, combine cranberries, 1 cup white sugar, and 1 tablespoon water. Cook over medium heat, stirring constantly, until mixture comes to a full boil and cranberries begin to pop. Remove from heat. Mix cornstarch and 2 tablespoons water together in a small bowl, until smooth, then stir into cranberry mixture. Return pan to heat. Cook until mixture boils and thickens, stirring constantly. Remove from heat and cool to room temperature.

Spread cranberry topping over cream cheese filling. Chill pie thoroughly before serving.

Pineapple Cranberry Salad

Ingredients

2 (3 ounce) packages raspberry flavored gelatin mix
1 (16 ounce) can whole cranberry sauce
1/2 teaspoon orange zest
1/3 cup orange juice
2 tablespoons lemon juice
1 (20 ounce) can pineapple tidbits, drained
3/4 cup sliced celery

Directions

Drain and reserve syrup from pineapple, add water to equal 1 cup.

In a saucepan over medium heat, bring the pineapple juice to a boil, add gelatin and stir until dissolved. Remove from heat, add cranberry sauce, orange peel, orange juice and lemon juice. Blend together and cool until slightly thickened.

Stir in pineapple and celery, turn into mold or 8 inch square pan. Chill until firm.

Apple, Pecan, Cranberry, and Avocado Spinach

Ingredients

1 cup baby spinach leaves
1 tablespoon dried cranberries
1 tablespoon chopped salted pecans
1/2 apple, cored and diced
1 tablespoon diced red onion
2 tablespoons grated carrot
1/4 avocado, peeled and diced
1 tablespoon balsamic vinaigrette salad dressing, or to taste

Directions

Place spinach, cranberries, pecans, apple, onion, carrot, and avocado into a bowl. Drizzle with balsamic vinaigrette, and toss to coat.

Cranberry Nut Tarts

Ingredients

1/2 cup butter, softened
1 (3 ounce) package cream cheese, softened
1 cup all-purpose flour
1 egg
3/4 cup packed brown sugar
1 tablespoon butter, melted
1 teaspoon vanilla extract
3 tablespoons chopped walnuts
3 tablespoons chopped fresh cranberries

Directions

In a medium bowl, stir together the butter and cream cheese. Mix in the flour until well blended. Cover and refrigerate for 1 hour.

While the dough chills, make the filling. In a medium bowl, whisk together the egg, brown sugar, melted butter and vanilla. Stir in the cranberries and walnuts.

Preheat the oven to 325 degrees F (160 degrees C). Roll the dough into 1 inch balls. Press the balls into the cups of mini muffin pans so that the dough covers the bottom and sides. Fill each one with a generous teaspoon of the filling.

Bake for 25 to 30 minutes in the preheated oven, until the edges of the tarts are lightly browned.

Sausage and Cranberry Stuffing

Ingredients

1 (1 pound) package Bob EvansB® Sage Sausage Roll
1/2 cup butter
6 celery stalks, finely diced
2 medium onions, finely diced
1 (12 ounce) package herb flavor stuffing mix
1 cup dried cranberries
1 teaspoon salt
2 (14.5 ounce) cans chicken broth

Directions

In large skillet, crumble and cook sausage until browned. Remove from pan. In same skillet melt butter over medium heat. Saute celery and onions until softened, about 5 minutes. In a large bowl, combine celery, onions, sausage, stuffing mix, cranberries and salt. Add the broth and stir until well combined. If desired, loosely stuff some of the mixture into a turkey just before roasting. Place the rest of stuffing mix into a casserole dish. Cover and bake in a 325 F. oven for 1 hour or until hot.

Cranberry Sauce II

Ingredients

1/2 pound fresh cranberries
1 cup white sugar
1/2 cup water

Directions

In a microwave safe bowl, mix together cranberries, sugar and water. Cover the mixture with wax paper and microwave on high power until the cranberries pop (about 7 minutes). Chill before serving.

Cranberry Sea Breeze

Ingredients

1 1/2 ounces Smirnoff® Cranberry Vodka
2 ounces grapefruit juice
2 ounces cranberry juice
1 twist lemon

Directions

Fill glass with ice.

Add Smirnoff® Cranberry Vodka, grapefruit juice, and cranberry juice.

Stir well.

Garnish with lemon twist.

Cranberry Sticky Buns

Ingredients

4 cups all-purpose flour
1 (.25 ounce) package active dry yeast
1/4 cup sugar
1/4 cup butter or margarine
1 teaspoon salt
1 cup milk
2 eggs
TOPPING:
3/4 cup chopped fresh or frozen cranberries
2/3 cup packed brown sugar
1/2 cup butter or margarine
1/2 teaspoon ground cinnamon
3/4 cup chopped walnuts
2 tablespoons butter or margarine, melted
FILLING:
1/2 cup packed brown sugar
1/2 cup chopped walnuts
1/2 cup chopped fresh or frozen cranberries
1/2 teaspoon ground cinnamon

Directions

In a mixing bowl, combine 2 cups flour and yeast. In a saucepan, heat sugar, butter, salt and milk to 120 degrees F-130 degrees F. Add to dry ingredients; beat on low speed for 30 seconds. Add eggs; beat on high for 3 minutes. Beat in remaining flour. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

In a saucepan, combine the first four topping ingredients; cook and stir over low heat until brown sugar is dissolved and butter is melted. Stir in walnuts. Spread into two greased 9-in. square baking pans; set aside.

Punch dough down; divide in half. Roll each portion into an 18-in. x 6-in. rectangle; brush with butter. Combine filling ingredients; sprinkle over dough to within 1/2 in. of edges. Roll up jelly-roll style, starting with a long side; pinch seam to seal. Cut each roll into nine slices; place cut side down over topping and flatten slightly. Cover and let rise until doubled, about 1 hour.

In a saucepan, combine the first four topping ingredients; cook and stir over low heat until brown sugar is dissolved and butter is melted. Stir in walnuts. Spread into two greased 9-in. square baking pans; set aside.

Punch dough down; divide in half. Roll each portion into an 18-in. x 6-in. rectangle; brush with butter. Combine filling ingredients; sprinkle over dough to within 1/2-in. of edges. Roll up jelly-roll style, starting with a long side; pinch seam to seal. Cut each roll into nine slices; place cut side down over topping and flatten slightly. Cover and let rise until doubled, about 1 hour.

Bake at 375 degrees F for 10 minutes. Reduce heat to 350 degrees F; bake 15 minutes longer or until golden brown. Immediately invert onto serving plates.

Cranberry Party Punch

Ingredients

1 cup cranberries
1 cup crushed ice
4 cups cranberry juice, chilled
4 cups pineapple juice, chilled
1 1/2 cups sugar
1 tablespoon almond extract
2 liters ginger ale, chilled

Directions

Using three 4-in. candy cane molds or shape of your choice, arrange cranberries and crushed ice alternately in a striped pattern. Add cold water to fill molds. Freeze for 2 hours. To unmold, wrap a hot damp cloth around the bottom of the mold; invert onto a baking sheet. In a punch bowl, combine the juices, sugar and extract; stir until sugar is dissolved. Add ginger ale. Place ice molds in bowl, rounded side up. Serve immediately.

Cranberry, Glazed Walnut, Orange, Avocado, and

Ingredients

1 (5.5 ounce) package mixed salad greens with spinach
3/4 cup sweetened dried cranberries
3/4 cup glazed walnuts
1 (15 ounce) can mandarin oranges, drained
3/4 cup crumbled bleu cheese
1 avocado - peeled, pitted and diced
2 tablespoons cranberry vinaigrette salad dressing, or to taste

Directions

Place the salad greens into a salad bowl, and sprinkle with dried cranberries, walnuts, mandarin orange sections, blue cheese, and avocado chunks. Drizzle the salad with the dressing, toss, and serve.

Cranberry-Orange Roast Ducklings

Ingredients

2 (5 pound) domestic ducklings
2 medium navel oranges, quartered
2 sprigs fresh rosemary
1 1/2 cups fresh or frozen cranberries, divided
4 cups orange juice
1 cup chicken broth
1/4 cup soy sauce
2 teaspoons sugar
1 teaspoon grated fresh ginger root
2 garlic cloves, minced
2/3 cup orange marmalade

Directions

Prick skin of ducklings well. Place four orange quarters, one sprig of rosemary and 1/4 cup of cranberries in each cavity; tie drumsticks together. Place breast side up on a rack in a roasting pan.

In a large bowl, combine the orange juice, broth, soy sauce, sugar, ginger and garlic; mix well. Refrigerate 1/2 cup for the glaze. Pour 1 cup over the ducklings; sprinkle with the remaining cranberries. Cover and bake at 350 degrees F for 1 hour. Uncover; bake 1-1/2 hours longer basting frequently with the remaining orange juice mixture. (Drain fat from pan as it accumulates.)

Combine the marmalade and reserved orange juice mixture; spread over ducklings. Bake, uncovered, 30-40 minutes longer or until a meat thermometer reads 180 degrees F. Discard the oranges, rosemary and cranberries from cavities. Let ducklings stand for 10 minutes before carving.

Cranberry Nut Muffins

Ingredients

2 cups all-purpose flour
1 cup sugar
1 teaspoon baking soda
1 teaspoon ground cardamom
1 teaspoon ground cloves
1 cup buttermilk
1 egg
1/2 cup butter or margarine, melted
1/2 cup dried cranberries
1/2 cup chopped walnuts
CARDAMOM BUTTER:
1/2 cup butter or margarine, softened
1/4 cup confectioners' sugar
1 teaspoon ground cardamom

Directions

In a bowl, combine the dry ingredients. Stir in buttermilk, egg, butter, cranberries and nuts just until moistened. Fill greased or paper-lined muffin cups three-fourths full. Bake at 400 degrees F for 20-25 minutes or until muffins test done. Cool in pans 10 minutes before removing to a wire rack. Beat cardamom butter ingredients until smooth; serve with muffins.

Buttery Cranberry Pie

Ingredients

1 recipe pastry for a 9 inch double crust pie
1 1/2 cups white sugar
1/3 cup all-purpose flour
1/4 teaspoon salt
1/2 cup water
1 (12 ounce) package fresh cranberries
1/4 cup lemon juice
1 dash ground cinnamon
2 teaspoons butter

Directions

Preheat oven to 425 degrees F (220 degrees C.)

In a saucepan, combine sugar, flour, salt and water. Bring to a boil and cook, stirring constantly until thick and smooth. Add berries, lemon juice and cinnamon. Cook 5 minutes until mixture is thick and berries pop. Remove from heat and stir in butter.

Roll one ball of dough out to fit a 9 inch pie plate. Place bottom crust in pie plate. Spoon in filling. Roll out top crust and cut into strips for lattice. Place lattice strips on top and seal edges.

Bake in the preheated oven for 40 minutes, or until crust is golden brown.

Orange-Cranberry Upside-Down Cake

Ingredients

1 cup packed brown sugar
2 tablespoons butter, melted
2 cups fresh cranberries, halved
2 medium navel oranges, peeled and chopped
BATTER:
3/4 cup shortening
1 1/4 cups sugar
2 eggs
2 teaspoons grated orange peel
2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/4 teaspoon baking soda
1/2 cup evaporated milk
1/2 cup orange juice

Directions

Combine the brown sugar and butter; spread evenly into a greased 13-in. x 9-in. x 2-in. baking dish. Sprinkle with cranberries and oranges; set aside.

In a mixing bowl, cream shortening and sugar. Beat in eggs and orange peel. Combine the flour, baking powder, salt and baking soda; add to creamed mixture alternately with milk and orange juice. Spread over cranberry mixture.

Bake at 375 degrees F for 35-40 minutes or until a toothpick inserted into the cake comes out clean. Run a knife around edges of pan; immediately invert onto a serving plate. Serve warm.

Sam's Kicking Cranberry Sauce

Ingredients

1 (12 ounce) package fresh cranberries
1 (16 ounce) can whole cranberry sauce
1 (12 ounce) jar orange marmalade
1/3 cup diced onion
1 apple - peeled, cored, and chopped
1 green bell pepper, chopped
3/4 teaspoon salt
1 jalapeno pepper, seeded and minced
1 lime, juiced
1/3 cup orange liqueur

Directions

In a saucepan over medium heat, combine the fresh whole cranberries, cranberry sauce, orange marmalade, onion, apple, green bell pepper, salt, jalapeno, lime juice and liqueur.

Cook until cranberries crack open. Reduce heat and simmer until contents reduce by one third (approximately 3 hours). Remove from heat, cover and allow to cool overnight.

Triple Cranberry Salad Mold

Ingredients

2 (3 ounce) packages cranberry flavored gelatin mix
3 cups boiling water
1 cup cranberry juice
2 (3 ounce) packages cream cheese, softened
1 (8 ounce) carton frozen whipped topping, thawed
1 cup chopped walnuts
1 cup chopped celery
1 cup chopped fresh or frozen cranberries

Directions

In a large bowl, dissolve the gelatin in boiling water; stir in cranberry juice. Refrigerate until slightly thickened. In a small mixing bowl, beat cream cheese until smooth. Add the whipped topping until blended. Fold into the gelatin mixture. Fold in walnuts, celery and cranberries.

Pour into a 3-qt. ring mold coated with nonstick cooking spray. Refrigerate until set. Unmold onto a serving plate.

Cranberry Pumpkin Muffins

Ingredients

2 1/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon pumpkin pie spice
1/2 teaspoon salt
2 eggs
2 cups sugar
1 cup canned pumpkin
1/2 cup vegetable oil
1 cup fresh or frozen cranberries, chopped

Directions

In a bowl, combine the first four ingredients. In a mixing bowl, beat the eggs and sugar; add the pumpkin and oil and mix well. Stir into the dry ingredients just until moistened. Fold in the cranberries. Fill foil-or paper-lined muffin cups three-fourths full. Bake at 400 degrees F for 18-22 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pans to wire racks.

Cranberry Sauce Cake

Ingredients

3 cups all-purpose flour
1 1/2 cups sugar
1 cup mayonnaise
1 (16 ounce) can whole berry cranberry sauce
1/3 cup orange juice
1 tablespoon grated orange peel
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon orange extract
1 cup chopped walnuts
ICING:
1 cup confectioners' sugar
1 tablespoon orange juice

Directions

In a mixing bowl, combine flour, sugar, mayonnaise, cranberry sauce, orange juice and peel, baking soda, salt and extract; mix well. Fold in walnuts. Cut waxed or parchment paper to fit the bottom of a 10-in. tube pan. Spray the pan and paper with non-stick cooking spray. Pour batter into paper-lined pan. Bake at 350 degrees F for 60-70 minutes in pan before removing to a wire rack. Combine icing ingredients; drizzle over warm cake.

Cranberry Gelatin Mold

Ingredients

1 (6 ounce) package cranberry flavored gelatin mix
1 (16 ounce) can whole cranberry sauce
1 (6 ounce) package lime flavored gelatin mix
8 ounces cream cheese, softened
1 (8 ounce) can crushed pineapple, drained
1 (8 ounce) container frozen whipped topping, thawed
1 cup chopped walnuts

Directions

Prepare cranberry gelatin according to directions. Pour into a 9x13 inch dish. Stir in cranberries. Refrigerate for at least 4 hours or until set.

Prepare lime gelatin according to directions. Allow to cool slightly, and then blend in cream cheese. Mix in pineapple. Slowly layer over cranberry gelatin. Allow to set for at least 4 hours.

Just before serving, spread on whipped topping and sprinkle with chopped walnuts.

Hot Cranberry Drink

Ingredients

2 cups fresh or frozen cranberries
6 cups water, divided
1 cup sugar
1/4 cup red cinnamon candies
7 whole cloves
1/2 cup fresh orange juice
1/4 cup fresh lemon juice

Directions

In a saucepan, cook cranberries in 2 cups water until they pop. Strain through a fine sieve, reserving juice and discarding skins; set aside. In a large saucepan, combine sugar, candies, cloves and remaining water. Cook until candies are dissolved. Add orange and lemon juices and reserved cranberry juice; heat though. Remove cloves. Serve hot.

Cranberry Pecan Cake

Ingredients

3 cups frozen cranberries
1 cup pecans
1 cup white sugar

2 eggs
1 cup white sugar
1 cup all-purpose flour
1/2 cup butter, melted
2 tablespoons milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Generously grease a 2 quart rectangular baking dish.

Spread the cranberries evenly over the bottom of the baking dish, and sprinkle the pecans over the cranberries. Spoon 1 cup of sugar over the cranberries and pecans.

Place the eggs into the work bowl of an electric mixer, and beat on high speed about 1 minute, until the eggs are foamy. Beat in 1 cup of sugar, the flour, melted butter, and milk, and beat on Low until just mixed. The batter will be thick. Spread the batter evenly over the cranberry-pecan mixture.

Bake in the preheated oven until the cake is lightly brown and a toothpick inserted near the center comes out clean, 40 to 45 minutes. Carefully invert the cake onto a serving plate, so the cranberry-pecan layer is on top. Let cool 30 minutes before serving.

Cranberry Orange Bread

Ingredients

1/4 cup butter, softened
1 cup sugar
1 egg
1 teaspoon grated orange peel
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon salt
1/2 teaspoon baking soda
3/4 cup orange juice
1 cup chopped fresh or frozen cranberries
1 cup golden raisins

Directions

In a large mixing bowl, cream butter and sugar. Beat in egg and orange peel. Combine the dry ingredients; add to creamed mixture alternately with juice. Fold in cranberries and raisins. Pour into a greased 9-in. x 5-in. x 3-in. loaf pan.

Bake at 350 degrees F for 60-65 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from pan to a wire rack to cool completely.

Cranberry Coleslaw

Ingredients

1 cup halved cranberries
1/4 cup white sugar
2 oranges, peeled and thinly sliced
1 red onion, thinly sliced
4 cups shredded cabbage
1 large apple - peeled, cored and chopped
1/4 cup mayonnaise

Directions

In a small bowl, toss together the cranberries and sugar. Cover and refrigerate.

In a large bowl, toss together the oranges, onion, cabbage, apple and mayonnaise until evenly coated. When ready to serve add cranberry mixture and toss again.

Pecan Cranberry Muffins

Ingredients

1 1/2 cups chopped fresh or frozen cranberries
1 1/4 cups sugar, divided
3 cups all-purpose flour
4 1/2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup butter or margarine
2 eggs, lightly beaten
1 cup milk
1 cup chopped pecans
1 teaspoon grated lemon peel

Directions

In a bowl, toss cranberries with 1/4 cup sugar; set aside. Combine flour, baking powder, salt and remaining sugar. Cut in butter until the mixture resembles coarse crumbs. Combine eggs and milk; stir into flour mixture just until moistened. Fold in pecans, lemon peel and cranberries. Fill greased or paper-lined muffin cups two-thirds full. Bake at 400 degrees F for 20-25 minutes or until muffins test done.

Rum Cranberry Applesauce Bundt Cake

Ingredients

2 1/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 1/2 teaspoons ground cinnamon
1/4 teaspoon ground allspice
1/2 cup butter, softened
1/4 cup white sugar
3/4 cup packed brown sugar
2 eggs
1/3 cup dark rum
1 teaspoon vanilla extract
1 1/4 cups applesauce
1 cup dried cranberries

3 tablespoons butter, melted
1/4 cup packed brown sugar
1 cup confectioners' sugar
2 tablespoons dark rum

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray 9 or 10 inch Bundt pan lightly with cooking spray and dust with flour.

In a medium bowl, combine flour, baking soda, salt, cinnamon, and allspice.

In a large mixing bowl, cream 1/2 cup butter, white sugar, and 3/4 cup brown sugar. Mix in eggs, 1/3 cup rum, and vanilla. Mix in flour mixture in three additions alternately with applesauce, ending with flour. Stir in dried cranberries. Spoon batter into prepared pan.

Bake in preheated oven for 45 to 55 minutes, or until a toothpick inserted into the cake comes out clean. Cool cake in pan for 15 minutes, remove from pan, and cool completely on a wire rack.

In a small saucepan, melt 3 tablespoons butter. Stir in 1/4 cup brown sugar, confectioners' sugar, and 2 tablespoons rum. Heat until smooth; if mixture is too thick, add water and maybe a little more rum. Drip glaze over cooled cake.

Apple-Filled Cranberry Muffins

Ingredients

FILLING:
1 1/2 cups finely chopped peeled apple
2 tablespoons sugar
1 teaspoon ground cinnamon
MUFFINS:
3 cups all-purpose flour
2 cups sugar
3 teaspoons baking powder
1 teaspoon salt
4 eggs, lightly beaten
1 cup vegetable oil
1/2 cup cranberry juice
1/2 cup finely chopped fresh cranberries
3 tablespoons vanilla extract

Directions

For filling, combine apples, sugar and cinnamon; set aside. For muffins, combine flour, sugar, baking powder and salt. Combine eggs, oil, cranberry juice, cranberries and vanilla; stir into dry ingredients just until moistened. Fill greased or paper-lined muffin cups one-third full. Spoon 1 tablespoon filling on top. Fill muffins cups two-thirds full with remaining batter. Bake at 350 degrees F for 35-30 minutes or until muffins test done. Cool 10 minutes before removing to a wire rack.

Cranberry Drop Cookies

Ingredients

1/2 cup butter or margarine, softened
1 cup sugar
1 cup packed brown sugar
1 egg
1/4 cup milk
2 tablespoons lemon juice
3 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/4 teaspoon baking soda
1 (12 ounce) package fresh or frozen cranberries, chopped
1 cup chopped walnuts

Directions

In a mixing bowl, cream butter and sugars. Add egg, milk and lemon juice; mix well. Combine dry ingredients; add to creamed mixture and mix well. Stir in cranberries and nuts. Drop by heaping teaspoonfuls 2 in. apart onto greased baking sheets. Bake at 375 degrees F for 13-15 minutes or until golden brown. Cool on wire racks.

Lydia's Cranberry Salad

Ingredients

1 pound cranberries
1 1/2 cups white sugar
2 cups seedless grapes
1 (16 ounce) package miniature marshmallows
2 cups chopped pecans
1 (12 ounce) container frozen whipped topping, thawed

Directions

Grind together the cranberries and sugar. Allow to sit for 12 hours.

Add grapes, marshmallows and pecans; mix together.

Fold in whipped topping and chill before serving.

Holiday Cranberry Salad

Ingredients

1 (12 ounce) package fresh or frozen cranberries, coarsely chopped
1 (20 ounce) can crushed pineapple, with juice
2 cups white sugar
1/2 pint heavy whipping cream
1 cup chopped walnuts
2 cups miniature marshmallows

Directions

In a large bowl, stir together the cranberries, pineapple (with juice) and sugar. Let stand for about an hour, to let sugar dissolve, and then pour the mixture into a strainer over a bowl. Let drain, covered, in the refrigerator for at least two hours, or overnight. (Note: The drippings make a wonderful cranberry punch, when mixed with lemon-lime soda!)

Before serving, whip the cream until soft peaks form. (You can sweeten the whipped cream with a little sugar, if desired.) In a large bowl, mix together the cranberry mixture, walnuts and marshmallows. Fold in the whipped cream and store in refrigerator until serving.

Saucy Cranberry Orange Chicken

Ingredients

1 tablespoon vegetable oil
4 skinless, boneless chicken breast halves
1/4 cup orange juice
1/4 cup cranberry juice
1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup (Regular or 98% Fat Free)
1 tablespoon dried cranberries
1 tablespoon chopped fresh sage leaves
1/8 teaspoon ground black pepper
4 cups hot cooked instant white rice
Sliced green onion

Directions

Heat the oil in a 10-inch skillet over medium-high heat. Add the chicken and cook for 10 minutes or until it's well browned on both sides.

Add the orange juice, cranberry juice, soup, cranberries, sage and black pepper in the skillet and heat to a boil. Reduce the heat to low. Cover and cook for 5 minutes or until the chicken is cooked through.

Serve the chicken mixture over the rice and sprinkle with the onions.

Hot Cranberry Citrus Punch

Ingredients

2 quarts cranberry juice cocktail
3 cups orange juice
1/4 cup white sugar
1/4 cup brown sugar
2 tablespoons fresh lemon juice
1 pinch salt
2 (3 inch) cinnamon sticks

Directions

In a 4 quart or larger slow cooker, combine the cranberry juice, orange juice, white sugar, brown sugar, lemon juice, salt and cinnamon sticks. Stir to dissolve sugar. Cook on High for 4 to 6 hours. Turn heat to Low and keep warm for serving.

Apricot Cranberry Cake

Ingredients

3 cups biscuit/baking mix
3/4 cup sugar
2 eggs, beaten
1 cup plain yogurt
1/4 cup orange juice
1/4 cup vegetable oil
1 1/2 teaspoons almond extract
2 cups fresh or frozen cranberries
3/4 cup chopped dried apricots
1/2 cup chopped almonds
GLAZE:
1 cup confectioners' sugar
4 teaspoons orange juice
1/2 teaspoon vanilla extract

Directions

In a bowl, combine the biscuit mix and sugar. In another bowl, combine the eggs, yogurt, orange juice, oil and almond extract. Stir into biscuit mixture just until combined. Fold in the cranberries, apricots and almonds.

Transfer to a greased and floured 10-in. fluted tube pan. Bake at 350 degrees F for 50-55 minutes or until toothpick inserted near the center comes out clean. Cool for 10 minutes before removing to wire rack to cool completely. In a bowl, combine the glaze ingredients until smooth. Drizzle over cooled cake.

Cranberry Red Wine Relish

Ingredients

1 1/2 cups white sugar
1 cup dry red wine
1 (12 ounce) package fresh cranberries, rinsed and sorted
1 cinnamon stick
2 tablespoons orange zest, cut into slivers

Directions

Combine sugar with red wine in a medium saucepan, and bring to a boil over medium heat. Add the cranberries, cinnamon stick and orange peel. Bring the mixture back to a boil, reduce heat, and simmer, stirring often, for 10 to 15 minutes, until most of the cranberries have burst.

Remove from heat, allow relish to cool slightly, and spoon into sterilized glass jelly jars with tight-fitting lids. Store in refrigerator.

Turkey Cranberry Pinwheels

Ingredients

1 (8 ounce) can Pillsbury® refrigerated crescent dinner rolls or Pillsbury® Crescent Recipe Creations® refrigerated seamless dough sheet
4 tablespoons cranberry chutney or whole berry cranberry sauce
4 slices thinly sliced turkey breast
2/3 cup shredded Monterey Jack cheese

Directions

Heat oven to 375 degrees F. Spray large cookie sheet with cooking spray.

If using crescent rolls: Unroll dough; press into 12x8-inch rectangle, firmly pressing perforations to seal. If using dough sheet: Unroll dough; press into 12x8-inch rectangle.

Spread cranberry chutney on top of rectangle, within 1/4 inch of edges. Arrange sliced turkey evenly over cranberry chutney. Sprinkle shredded cheese over sliced turkey.

Starting with longest side, roll up; pinch long side to seal. With serrated knife, cut into 24 slices. Place cut side down on cookie sheet.

Bake 10 to 15 minutes or until golden brown. Remove from cookie sheets. Serve warm.

Cranberry Apple Pie

Ingredients

2 cups sugar
1/4 cup cornstarch
1/4 cup orange juice
1/2 teaspoon ground cinnamon
1/2 teaspoon apple pie spice
1/8 teaspoon ground nutmeg
1/4 teaspoon lemon juice
4 cups sliced peeled tart apples
2 cups fresh or frozen cranberries
1 Pastry for double-crust pie (9 inches)
2 tablespoons butter

Directions

In a large bowl, combine the first seven ingredients. Add apples and cranberries; toss gently. Line a 9-in. pie plate with bottom pastry. Add filling; dot with butter. Roll the remaining pastry to fit top of pie. Cut vents in pastry, using a small apple cutter if desired. Place over filling; seal and flute the edges. Bake at 425 degrees F for 10 minutes. Reduce heat to 350 degrees F; bake 50 minutes longer or until crust is golden brown and filling is bubbly.

Three Cranberry Relish

Ingredients

1 pound cranberries
1 (12 fluid ounce) can frozen cranberry juice concentrate
1 1/2 cups sweetened-dried cranberries
1/4 cup orange juice
2/3 cup white sugar
1 tablespoon orange zest

Directions

Combine all ingredients in a 3 quart sauce pan and cook over medium heat until cranberries pop. Serve warm or cold. As it the relish sits it thickens up.

Cranberry Salsa

Ingredients

1 (12 ounce) bag fresh cranberries
6 tablespoons white sugar
2 tablespoons brandy-based orange liqueur (such as Grand Marnier®)
1/2 cucumber - peeled, seeded, and diced
2 stalks celery, chopped
4 slices pickled jalapeno pepper, finely chopped

Directions

Place the cranberries into a food processor, and pulse until finely chopped. They should still have some texture. Transfer to a serving bowl, and stir in the sugar, orange liqueur, cucumber, celery and jalapeno. Let sit at room temperature for 15 minutes before serving to blend the flavors.

Cranberry Raspberry Sauce

Ingredients

12 ounces cranberries
2 cups raspberries
1 cup Merlot wine
3/4 cup white sugar

Directions

Put cranberries, raspberries, Merlot, and sugar in a large saucepan. Bring to a boil, stirring occasionally. Use a whisk to mash the cranberries. Turn down heat and let simmer for 15 minutes. Pour sauce into a container and refrigerate. It can be served hot or cold.

Cranberry Fluff

Ingredients

4 cups fresh or frozen cranberries
3 cups miniature marshmallows
3/4 cup sugar
2 cups finely chopped peeled tart apples
1/2 cup halved green grapes
1/2 cup chopped nuts
1/4 teaspoon salt
1 cup whipping cream, whipped

Directions

Place cranberries in a food processor or blender; cover and process until finely chopped. Transfer to a bowl; add the marshmallows and sugar. Cover and refrigerate for 4 hours or overnight. Just before serving, stir in the apples, grapes, nuts and salt. Fold in whipped cream.

Frozen Cranberry Salad

Ingredients

6 ounces cream cheese, softened
2 teaspoons butter, softened
2 teaspoons white sugar
1 (16 ounce) can whole cranberry sauce
1 (8 ounce) can crushed pineapple, drained
1 cup chopped walnuts
1 cup heavy whipping cream
1/2 cup confectioners' sugar
1 teaspoon vanilla extract

Directions

Mix together cream cheese, butter, sugar, cranberry sauce, pineapple and nuts. Set aside.

Whip heavy cream with powdered sugar and vanilla until soft peaks form. Fold into cranberry mixture. Pour into a 9x5 inch loaf pan. Freeze until firm. Slice and serve frozen.

Cranberry Sauce Chicken I

Ingredients

12 skinless, boneless chicken breast halves
1 1/4 cups cranberry sauce
1 packet dry onion soup mix
1/2 cup French-style salad dressing
1 teaspoon white sugar
1 pinch ground black pepper

Directions

Preheat oven to 325 degrees F (165 degrees C).

Arrange chicken in an 11x17 inch baking dish. In a medium bowl, combine the cranberry sauce, soup mix, salad dressing, sugar and ground black pepper. Mix well and spoon mixture over chicken.

Cover dish and bake at 325 degrees F (165 degrees C) for 1 to 1 1/2 hours, or until chicken is cooked through and juices run clear.

Apple Cranberry Pie

Ingredients

1 cup dried cranberries
2/3 cup white sugar
3 tablespoons all-purpose flour
1/2 teaspoon ground allspice
2 1/4 pounds Pippin apples - peeled, cored and thinly sliced
1 1/2 tablespoons brandy
1 teaspoon vanilla extract
1 recipe pastry for a 9 inch double crust pie

Directions

Preheat oven to 375 degrees F (190 degrees C.) Position oven rack in the bottom third of the oven.

In a medium bowl, toss together the dried cranberries, sugar, flour and allspice. Mix in the apples, brandy and vanilla. Place bottom crust into a 9 inch round pie pan so that it hangs 1 inch over the edges. Pour filling into the crust and cover with top crust. Seal and flute the edges. Cut slits in the top using a small knife.

Bake in the preheated oven for 60 to 65 minutes, or until apples are tender and crust is golden.

Cranberry Relish III

Ingredients

1 (12 ounce) package fresh cranberries
8 ounces kumquats
1 cup white sugar
1 cup pecans

Directions

Wash cranberries and pick out any spoiled berries. Drain, and put in a food processor with kumquats, sugar and nuts. Blend until well chopped - be careful not to process it too much or it will be mush. Chill and serve.

Cranberry Pudding

Ingredients

1/4 cup butter or margarine, softened
1/2 cup sugar
1 cup all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
1/2 cup milk
1 1/2 cups fresh or frozen cranberries, halved
BROWN SUGAR SAUCE:
1 cup packed brown sugar
1 tablespoon all-purpose flour
1/8 teaspoon salt
2/3 cup water
1 tablespoon butter or margarine
1 teaspoon vanilla extract

Directions

In a mixing bowl, cream butter and sugar. Combine flour, baking powder and salt; add to creamed mixture alternately with milk. Stir in cranberries. Pour into a greased 8-in. square baking pan. Bake at 350 degrees F for 40 minutes or until lightly browned. Meanwhile, for sauce, combine sugar, flour and salt in a saucepan. Add water and stir until smooth. Cook and stir until mixture comes to a boil. Reduce heat; cook and stir 3 minutes more. Remove from the heat; stir in butter and vanilla. Cool slightly; serve over warm pudding. Refrigerate leftover sauce.

Cranberry Macadamia Nut Bark

Ingredients

1 pound white confectioners' coating
1/2 cup dried cranberries
1 (3.5 ounce) package macadamia nuts

Directions

Line one 10x15 inch cookie sheet with aluminum foil.

Place white confectioners' coating (almond bark) in a microwave safe bowl, and microwave on medium heat until melted. Stir in cranberries and nuts.

Spread mixture out on foil, cool, and break into 1 1/ 2 inch pieces. Store in air tight container.

Pear Cranberry Crumble

Ingredients

1/2 cup unsweetened apple juice
1/3 cup dried cranberries
1/2 teaspoon vanilla extract
4 firm, ripe pears, each peeled, cored and cut into 12 slices
3 tablespoons sugar
1/3 cup quick-cooking oats
1/4 cup packed brown sugar
3 tablespoons all-purpose flour
3 tablespoons whole wheat flour
1 teaspoon ground cinnamon
1/8 teaspoon ground nutmeg
2 tablespoons cold butter

Directions

In a small bowl, combine the apple juice, cranberries and vanilla; let stand for 15 minutes. Arrange pear slices in an 11-in. x 7-in. x 2-in. baking dish coated with nonstick cooking spray. Sprinkle with sugar. Pour apple juice mixture over pears.

In a bowl, combine the oats brown sugar, all-purpose flour, whole wheat flour, cinnamon and nutmeg. Cut in butter until crumbly. Sprinkle over pears. Bake, uncovered at 350 degrees F for 40-45 minutes or until pears are tender and tipping is golden brown. Serve warm.

Cranberry Sauce

Ingredients

12 ounces cranberries
1 cup white sugar
1 cup orange juice

Directions

In a medium sized saucepan over medium heat, dissolve the sugar in the orange juice. Stir in the cranberries and cook until the cranberries start to pop (about 10 minutes). Remove from heat and place sauce in a bowl. Cranberry sauce will thicken as it cools.

Cranberry Pecan Pie

Ingredients

1 (9 inch) deep dish pie crust
1 cup cranberries
3 eggs
2/3 cup white sugar
1 cup dark corn syrup
6 tablespoons unsalted butter, melted
1 teaspoon vanilla extract
1/4 teaspoon ground mace
1/8 teaspoon salt
1 cup pecan halves

Directions

Preheat oven to 350 degrees F (175 degrees C).

Finely chop cranberries in food processor or by hand. Spread into bottom of pastry-lined pie pan.

In a large bowl beat eggs until frothy. Add sugar, corn syrup, melted butter or margarine, vanilla, mace, and salt. Mix well. Pour mixture over cranberry layer. Neatly arrange pecan halves on top of sugar mixture.

Bake in preheated oven for 45 to 50 minutes, until golden and set in center.

Cranberry Surprise

Ingredients

3 (8 ounce) packages cream cheese, softened
2 (12 ounce) containers whipped topping
4 (16 ounce) cans jellied cranberry sauce
1/3 cup milk chocolate chips
1 (14.4 ounce) package graham crackers
1 (8 ounce) container whipped topping

Directions

Combine cream cheese and 2 tubs whipped topping in a large bowl; mix thoroughly; set aside. Cut the cranberry sauce into 1/4-inch-thick slices; set aside.

Melt the chocolate chips in a large metal bowl placed atop a saucepan of water over medium heat.

Line the bottom of a 9x13 baking dish with graham crackers. Spread a 1-inch thick layer of the cream cheese mixture over the graham crackers. Top the cream cheese with cranberry sauce slices. Repeat layering until ingredients are used. Top entire dish with 1 tub whipped topping. Drizzle melted chocolate over the whipped topping. Chill in refrigerator at least 1 hour before serving.

Cranberry Relish I

Ingredients

1 large orange, quartered with peel
1 pound cranberries
1 1/2 cups white sugar
1/2 cup apricot preserves
1 (8 ounce) can crushed pineapple, drained
2 tablespoons lemon juice

Directions

Finely chop the orange in a food processor.

Combine cranberries and sugar in a heavy saucepan. Cook and stir over medium heat until cranberries just begin to pop, about 10 minutes.

Transfer cranberries to a bowl, add apricot preserves and mix until melted. Stir in chopped orange, drained crushed pineapple and lemon juice. Cover and refrigerate until well chilled.

Libby's® Pumpkin Cranberry Bread

Ingredients

3 cups all-purpose flour
5 teaspoons pumpkin pie spice
2 teaspoons baking soda
1 1/2 teaspoons salt
3 cups granulated sugar
1 (15 ounce) can LIBBY'S® 100% Pure Pumpkin
4 eggs
1 cup vegetable oil
1/2 cup orange juice
1 cup fresh or frozen cranberries

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 x 5-inch loaf pans.

Combine flour, pumpkin pie spice, baking soda and salt in large bowl. Combine sugar, pumpkin, eggs, vegetable oil and orange juice in large mixer bowl; beat until just blended. Add pumpkin mixture to flour mixture; stir just until moistened. Fold in cranberries. Spoon batter into prepared loaf pans.

Bake for 60 to 65 minutes or until wooden pick inserted in center comes out clean. Cool in pans on wire racks for 10 minutes; remove to wire racks to cool completely.

Glazed Cranberry Carrots

Ingredients

2 pounds fresh baby carrots
1/2 cup jellied cranberry sauce
1/4 cup butter or margarine
1/4 cup packed brown sugar
1 tablespoon lemon juice
1/2 teaspoon salt

Directions

Place 1 in. of water in a large saucepan; add carrots. Bring to a boil. Reduce heat; cover and simmer for 10-12 minutes or until tender. Drain and set aside.

In the same pan, combine the cranberry sauce, butter, brown sugar, lemon juice and salt. Cook and stir until cranberry sauce is melted and mixture is smooth. Add carrots; stir to coat. Heat through.

Baked Cranberry Sauce

Ingredients

4 cups fresh cranberries
2 cups white sugar
1/3 cup brandy

Directions

Preheat oven to 300 degrees F (150 degrees C).

In a baking dish, mix the cranberries and sugar.

Bake 1 hour in the preheated oven, stirring often. Mix in the brandy to serve.

Cranberry Nut Bagels

Ingredients

1 1/8 cups water (70 to 80 degrees F)
2 tablespoons sugar
1 teaspoon salt
1 1/4 teaspoons ground cinnamon
1/4 cup quick-cooking oats
3 cups bread flour
2 1/2 teaspoons active dry yeast
3/4 cup dried cranberries
1/4 cup chopped pecans
TOPPING:
2 tablespoons brown sugar
1 teaspoon ground cinnamon

Directions

In bread machine pan, place the first seven ingredients in order suggested by manufacturer. Select dough setting (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed). Just before the final kneading (your machine may audibly signal this), add the cranberries and pecans.

When cycle is completed, turn dough onto a lightly floured surface; cover and let rest for 5 minutes. Divide into eight balls. Push thumb through the center of each ball to form a 1-in. hole. Place on a lightly floured surface. Cover and let rest for 5 minutes.

In a large saucepan, bring 2-qt. water to a boil. Drop bagels, one at a time, into boiling water. Cook for 45 seconds; turn and cook 45 seconds longer. Remove with a slotted spoon; drain well on paper towels.

Combine brown sugar and cinnamon; sprinkle over bagels. Place 2 in. apart on greased baking sheets. Bake at 375 degrees F for 20-25 minutes or until golden brown.

Cranberry Mango Bread

Ingredients

2 eggs, beaten
1 cup white sugar
1 cup mango puree
1 tablespoon orange zest
3 tablespoons canola oil
2 1/2 cups whole wheat flour
1 teaspoon salt
4 teaspoons baking powder
1 cup chopped cranberries
3/4 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, beat together eggs and sugar until smooth. Thoroughly blend in mango puree, orange zest, and canola oil.

In a separate medium bowl, sift together flour, salt, and baking powder. Blend into the mango mixture. Fold in cranberries and walnuts. Transfer to a medium loaf pan.

Bake 55 minutes in the preheated oven, or until a knife inserted in the center comes out clean. Cool 10 minutes before turning out onto a wire rack.

Cranberry Mousse

Ingredients

1 cup Ocean Spray® Cranberry Juice Cocktail
1 (3 ounce) package raspberry-flavored gelatin
1 (14 ounce) can Ocean Spray® Jellied Cranberry Sauce
2 cups frozen non-dairy whipped topping, thawed

Directions

Heat cranberry juice cocktail to boiling in a saucepan. Remove from heat and stir in raspberry gelatin until dissolved; transfer to a large mixing bowl. Using an electric mixer on high speed, beat cranberry sauce in a small bowl for 1 minute. Stir into gelatin mixture. Chill until mixture begins to thicken, but not set.

Gently mix in whipped topping, using a rubber scraper. Spoon into serving dishes or prepared pie shell. Chill until firm.

Cranberry Cake

Ingredients

1 (18.25 ounce) package white cake mix
3 egg whites
1/4 cup cranberry applesauce
1 (8 ounce) package cream cheese
1 (8 ounce) container frozen whipped topping, thawed
1/4 cup white sugar
1 1/4 cups water
1 (16 ounce) can whole cranberry sauce

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and lightly flour the bottom and sides of two 9 inch round cake pans.

In a large mixing bowl combine the cake mix, egg whites, water and cranberry apple sauce. Mix on low speed until batter is moist. Then mix on medium speed for 2 minutes. Pour batter into the prepared pans.

Bake cake at 350 degrees F (175 degrees C) for 30 to 35 minutes. Cake is done when a toothpick inserted near the center comes out clean. Cool cakes on wire racks in pans for 10 minutes. Remove cakes from pans and let finish cooling on racks.

To Make Frosting: In a medium sized bowl, beat the softened cream cheese, sugar and 1/2 of the whipped topping until smooth. Fold in the cranberry sauce and the remaining whipped topping. Refrigerate frosting until chilled. When cakes have cooled, frost the center and top of cake only. The frosting will be very soft.

Pork Medallions with Port and Dried Cranberry

Ingredients

1/2 cup dried cranberries
1 cup water
1 teaspoon vegetable oil
1 pound pork medallions
salt and pepper to taste
2 tablespoons minced shallots
1/2 cup tawny port wine
1/4 cup distilled white vinegar
1 cup chicken broth
1/2 teaspoon dried thyme
1 teaspoon cornstarch
1 tablespoon water

Directions

Place cranberries in a small saucepan over medium low heat. Add water and stir together. Bring to a simmer and let simmer for 3 minutes. Drain, reserving both cranberries and cooking liquid. Set aside.

In a large skillet, heat oil over medium heat. Season pork medallions with salt and pepper and add to skillet. Saute on both sides until browned and no longer pink inside, about 3 minutes per side. Transfer to a platter, cover loosely and keep warm.

In the same skillet, add chopped shallot and cook for 30 seconds. Pour in port and vinegar and bring to a boil, stirring to scrape up any brown bits on the bottom of the skillet. Boil until liquid is reduced by half, 3 to 5 minutes. Add chicken stock, thyme and reserved cranberry liquid; boil all together until reduced by half, 5 to 7 minutes.

In a small bowl dissolve cornstarch in 1 tablespoon water and mix together. Whisk mixture into saucepan and let simmer, stirring, until sauce is slightly thickened and glossy. Stir in reserved cranberries and season with salt and pepper to taste. Spoon sauce over pork and serve.

Pineapple Cranberry Chicken

Ingredients

4 pounds skinless, boneless chicken breast halves
1 (16 ounce) can whole cranberry sauce
1 (20 ounce) can crushed pineapple, drained
1/2 teaspoon ground cinnamon

Directions

Preheat oven to 375 degrees F (190 degrees C).

Place chicken in a lightly greased 9x13 inch baking dish and pierce with a fork. Layer cranberry sauce and pineapple over chicken and sprinkle with cinnamon.

Cover dish and bake in the preheated oven for 25 minutes. Remove cover and bake for another 15 minutes, or until chicken is cooked through (juices run clear).

Spiced Cranberry-Orange Mold

Ingredients

1 1/2 cups boiling water
2 (4-serving size) packages JELL-O Brand Cranberry Flavor Gelatin
1 (16 ounce) can whole berry cranberry sauce
1 cup water
1 tablespoon lemon juice
1/4 teaspoon ground cinnamon
1/8 teaspoon ground cloves
1 orange, peeled, sectioned and diced
1/2 cup chopped PLANTERS Walnuts

Directions

Stir boiling water into gelatin in large bowl 2 minutes until completely dissolved. Add cranberry sauce, cold water, lemon juice, cinnamon and cloves; mix well. Refrigerate about 1-1/2 hours or until thickened (spoon drawn through leaves a definite impression).

Stir in oranges and walnuts. Spoon into 6-cup mold sprayed with cooking spray.

Refrigerate 4 hours or until firm. Unmold. Garnish as desired.

Cranberry and Apple Stuffed Pork Chops

Ingredients

1 tablespoon olive oil
1/2 onion, chopped
1 large Granny Smith apple - peeled, cored and diced
2 tablespoons balsamic vinegar
1/2 cup dried cranberries
salt and pepper to taste
2 (6 ounce) boneless pork chops
1 tablespoon olive oil

Directions

Heat 1 tablespoon olive oil in a skillet over medium heat. Stir in the onion and apple; cook and stir for 5 minutes. Stir in the cranberries and balsamic vinegar, and continue cooking until the apple and onions have softened, about 5 minutes more. Season to taste with salt and pepper, then scrape the mixture onto a plate, and refrigerate until cold.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a small baking dish.

Cut a large pocket into the pork chops using a sharp, thin bladed knife. Stuff the cooled apple mixture into the pork chops, and secure with toothpicks if needed. Heat the remaining 1 tablespoon olive oil in a large skillet over medium-high heat. Season the pork chops with salt and pepper to taste, and place into the hot skillet. Cook on each side until browned, about 3 minutes, then transfer to a baking dish. Top with the remaining apple mixture, and cover the baking dish with aluminum foil.

Bake in preheated oven until the pork is no longer pink in the center, about 40 minutes depending on the thickness of the pork chops. Uncover, and bake about 10 minutes longer until the apple mixture has browned around the edges.

Hot Spiced Cranberry Cider

Ingredients

2 quarts apple cider
6 cups cranberry juice
1/4 cup packed brown sugar
4 cinnamon sticks
1 1/2 teaspoons whole cloves
1 lemon, thinly sliced

Directions

In a large pot, combine apple cider, cranberry juice, brown sugar, cinnamon sticks, cloves and lemon slices. Bring to a boil, reduce heat, and simmer for 15 to 20 minutes. With a slotted spoon, remove cinnamon, cloves, and lemon slices. Serve hot.

Cranberry Salad I

Ingredients

2 (12 ounce) packages fresh cranberries
1 cup white sugar
1 (20 ounce) can crushed pineapple, drained
1 cup chopped pecans
1 pint heavy whipping cream
7 ounces miniature marshmallows

Directions

Coarsely chop the cranberries in a food processor; put in a large, non-metal bowl and mix in the sugar. Cover and refrigerate for 12 hours.

Whip the cream until stiff. Add the pineapple and nuts to the cranberries, mix well. Fold in whipped cream and marshmallows; refrigerate until ready to serve.

Fuss Free Hot Cranberry Tea

Ingredients

1/2 gallon orange juice
1 (64 fluid ounce) bottle cranberry-raspberry juice
1 (16 ounce) can pineapple juice
2 (2.25 ounce) packages small red cinnamon candies
1/2 gallon water
8 tea bags

Directions

Combine the orange juice, cranberry-raspberry juice, pineapple juice, and cinnamon candies in a large stockpot; cook over high heat until the candies dissolve.

Combine the water and tea bags in a separate pot and bring to a boil; reduce heat and simmer 5 to 10 minutes; pour into juice mixture. Serve hot.

Cranberry Lemon Sandwiches

Ingredients

1 cup butter or margarine, softened
1 cup shortening
1 cup sugar
1 cup confectioners' sugar
2 eggs
2 teaspoons vanilla extract
4 cups all-purpose flour
1 teaspoon cream of tartar
1 teaspoon grated lemon peel
1/2 teaspoon salt
3/4 cup dried cranberries
FILLING:
2/3 cup butter or margarine, softened
2 3/4 cups confectioners' sugar
1/4 cup milk
1 1/4 teaspoons grated lemon peel

Directions

In a mixing bowl, cream butter, shortening and sugars. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine flour, cream of tartar, lemon peel and salt; gradually add to the creamed mixture. Stir in cranberries. Cover and refrigerate for 2 hours or until easy to handle. Roll into 1-in. balls. Place 2 in. apart on ungreased baking sheets. Flatten with a glass dipped in sugar. Bake at 350 degrees F for 12-14 minutes or until edges are lightly browned. Remove to wire racks to cool. Combine filling ingredients in a mixing bowl; beat until smooth. Spread on the bottom of half of the cookies; top with remaining cookies.

Yum Yum Cranberry Parfait

Ingredients

1 cup cranberry sauce
1 (8 ounce) container frozen whipped topping, thawed

Directions

Combine leftover cranberry sauce and whipped topping in a 1 to 1 ratio. Mix well and place in freezer until partially frozen. Remove before completely frozen and serve on left over pie.

Cranberry-Stuffed Apples

Ingredients

1/3 cup dried cranberries or raisins
1/3 cup orange juice
4 large tart apples
1/4 cup chopped walnuts
2 tablespoons brown sugar
1/2 teaspoon ground cinnamon
1 dash ground nutmeg
1 tablespoon butter
1 1/2 cups water

Directions

In a small bowl, combine cranberries and orange juice; let stand for 20 minutes. Core apples, leaving bottoms intact; peel tops of apples. Place each on a 12-in. square piece of foil. Drain cranberries; add the walnuts, brown sugar, cinnamon and nutmeg. Stuff into apples; dot with butter. Bring corners of foil up around each apple and twist to seal.

Place on a rack in a pressure cooker; add water. Close cover securely; place pressure regulator on vent pipe. Bring cooker to full pressure over high heat. Reduce heat to medium-high; cook for 10 minutes. (Pressure regulator should maintain a slow steady rocking motion; adjust heat if needed.)

Remove from the heat. Immediately cool according to manufacturer's directions until pressure is completely reduced. Remove apples from foil; serve warm or at room temperature.

Cranberry Salad II

Ingredients

2 cups cranberries
1 large orange
1 cup white sugar
1 cup finely chopped walnuts
1 cup chopped celery
1 cup crushed pineapple, drained
1 (3 ounce) package raspberry flavored gelatin mix
2 cups hot water

Directions

Combine the gelatin with hot water (don't let stand). Grind cranberries and orange (including rind) mix with sugar. Stir in nuts, celery and pineapple. Mix with prepared gelatin and chill.

Cranberry Brisket

Ingredients

1 (3 pound) beef brisket
1 cup Catalina salad dressing
1 (1 ounce) envelope dry onion soup mix
1 (12 ounce) package fresh cranberries

Directions

Preheat oven to 350 degrees F (175 degrees C). Place brisket in 9x13 inch pan.

In a medium bowl, combine dressing, soup mix, and cranberries. Pour over brisket, and cover pan with foil.

Cook for 3 to 4 hours, or until brisket is extremely tender. Brisket will get very dark/caramelized; this adds flavor, and doesn't mean that you have overcooked it.

Spicy Cranberry Chutney

Ingredients

1/4 cup dried apricots, finely chopped
1/2 cup firmly packed dark brown sugar
1/2 cup raisins
1 cup water
3 cups fresh cranberries
1 Granny Smith apple - peeled, cored and diced
1 teaspoon lemon zest
1/4 cup fresh lemon juice
1/4 cup finely chopped crystallized ginger
1/2 teaspoon crushed red pepper flakes

Directions

In a medium saucepan, mix dried apricots, dark brown sugar, raisins and water. Bring to a boil. Reduce heat, and simmer 5 minutes, stirring constantly.

Mix in cranberries, apple and lemon zest. Simmer 10 minutes.

Mix in lemon juice, crystallized ginger and red pepper flakes. Serve at room temperature or chilled.

Cranberry Cream Delight

Ingredients

2 (3 ounce) packages cream cheese, softened
1/2 cup confectioners' sugar
2 tablespoons sugar
2 tablespoons mayonnaise
1 teaspoon vanilla extract
1 (16 ounce) can whole berry cranberry sauce
1 (8 ounce) can unsweetened crushed pineapple, undrained
1 cup whipped topping
1/2 cup chopped walnuts

Directions

In a mixing bowl, combine the first five ingredients. Beat in cranberry sauce and pineapple. Fold in whipped topping and nuts. Pour into a freezer-proof serving bowl. Cover and freeze for up to 3 months. Remove from the freezer 10-15 minutes before serving.

Brisket with Cranberry Gravy

Ingredients

2 1/2 pounds beef brisket
1/2 teaspoon salt
1/4 teaspoon pepper
1 (16 ounce) can whole berry cranberry sauce
1 (8 ounce) can tomato sauce
1/2 cup chopped onion
1 tablespoon prepared mustard

Directions

Rub brisket with salt and pepper; place in a 5-qt. slow cooker. Combine the cranberry sauce, tomato sauce, onion and mustard; pour over brisket. Cover and cook on low for 8-10 hours or until meat is tender. Remove brisket; thinly slice across the grain. Skim fat from cooking juices; serve with brisket.