



Cranberry Recipe Book



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Cranberry Sauce

Ingredients

1 cup (200 g) sugar, 1 cup (250 ml) water
4 cups (1 12-oz package) fresh or frozen
cranberries

Optional: Pecans, orange peel, raisins, currents,
blueberries, cinnamon, nutmeg, allspice.

Directions

Wash and pick over cranberries. In a saucepan
bring to the boil water and sugar, stirring to
dissolve sugar. Add cranberries, return to the
boil. Reduce heat, simmer for 10 minutes or
until cranberries burst.

Now you can add a number of optional ingredients.

E.g. mix in a half a cup of roughly chopped
pecans with or without a few strips of orange
peel. You can add a cup of raisins or currents.

You can add up to a pint of fresh or frozen
blueberries for added sweetness. Spices such as
cinnamon, nutmeg or allspice can be added too.

Remove from heat. Cool completely at room
temperature and then chill in refrigerator.

Cranberry sauce will thicken as it cools.

Makes 2 1/4 cups

Source : <http://simplyrecipes.com/recipes/cranberrysauce>



Cranberry Muffins

Ingredients

1 cup sugar, 1/4 cup butter or margarine, 2 eggs
2 cups flour, 2 teaspoons baking powder
1/4 teaspoon salt, 1/2 cup Ocean Spray® Ruby
Tangerine Grapefruit Juice Drink
2 cups Ocean Spray® Fresh or Frozen Cranberries,
coarsely chopped

Directions

Preheat oven to 350°F. Grease muffin tins.
Beat sugar and butter together in a medium mixing
bowl until light and fluffy.
Add eggs, one at a time, beating after each
addition.
Combine flour, baking powder and salt in a separate
bowl. Add this alternately with the juice drink to
the butter mixture. Stir in cranberries.
Spoon into muffin cups, filling 3/4 full with batter.
Bake for 20 minutes or until golden brown.
Makes 12 muffins.

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



Cranberry Shortbread Cookies

Ingredients

- 1.25 cups butter, softened
- 2.25 cups all purpose flour
- 1 cup confectioners/powdered sugar
- 1 6-ounce packet of Craisins® Original Dried Cranberries chopped

Directions

Preheat oven to 325°F.

Cream butter and sugar until light and fluffy. Mix in the flour, a little at a time, until combined. Stir in sweetened dried cranberries.

Cookies can be made into balls or flattened.

To make round cookies, roll dough into 1-inch balls.

Place 1 dozen at a time on ungreased cookie sheets. Bake for 15 to 17 minutes.

Remove from sheets; cool slightly and dust with additional powdered sugar.

Makes 6 dozen cookies

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