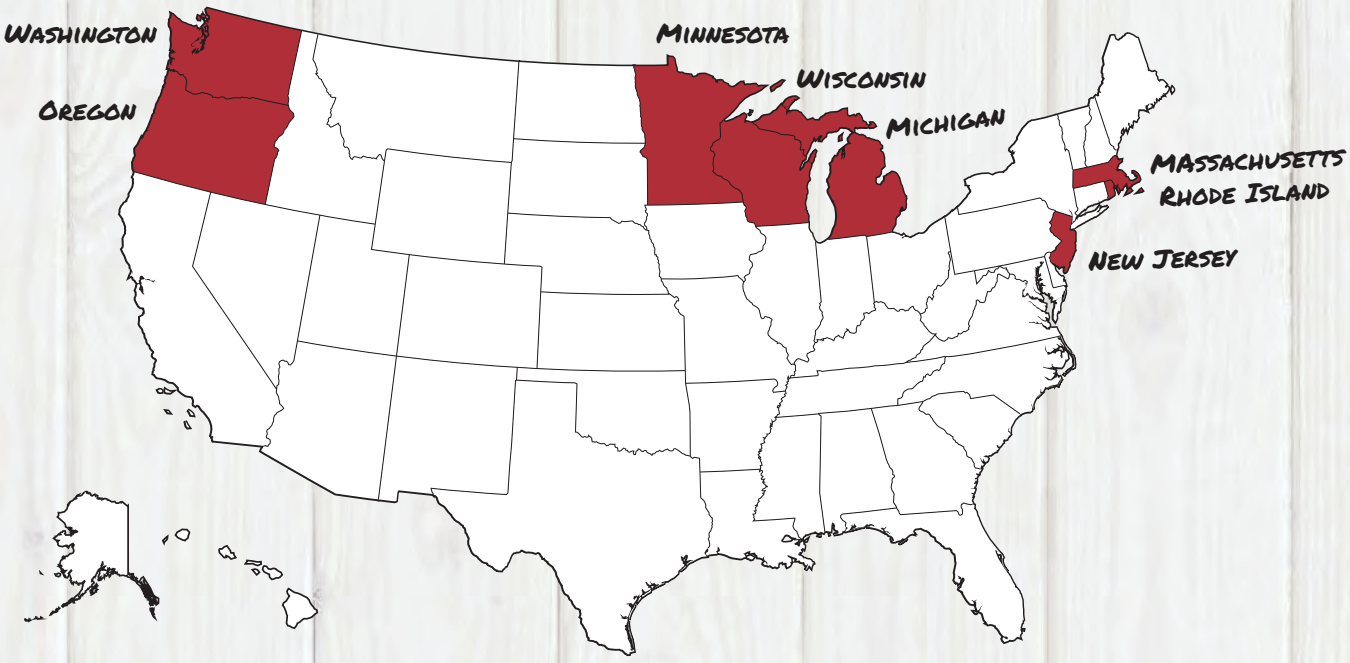
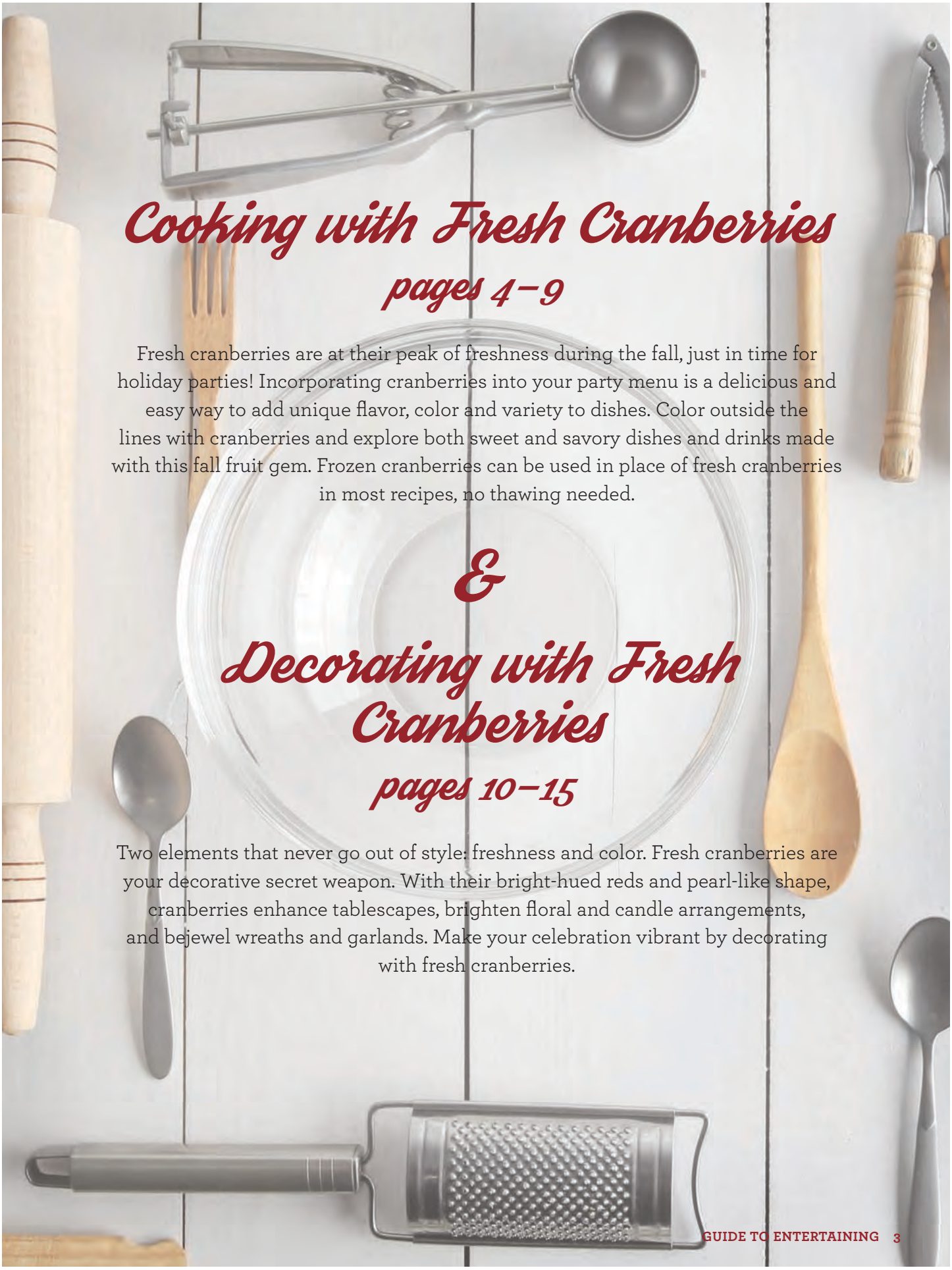

Cranberry Marketing Committee presents
GUIDE TO ENTERTAINING WITH
Fresh Cranberries
America's Original Superfruit®
US CRANBERRIES

America's Original Superfruit®

The cranberry is one of three commercially cultivated fruits native only to North America. Cranberries are grown across the United States in Wisconsin, Massachusetts, New Jersey, Oregon and Washington. They are also grown in Michigan, Minnesota and Rhode Island.

The tiny cranberry is a nutrient-dense fruit with big health benefits. A serving of fresh cranberries contains 7 mg of vitamin C, 1.8 g of dietary fiber, and 31.5 IU of Vitamin A. All cranberry products are sodium free, cholesterol free and fat free. The majority of human studies have focused on cranberry's effect on maintaining urinary tract health. However, researchers continue to explore cranberry's potential effects on oral health, cardiovascular disease, cancer, glycemic response, and infections such as H. pylori bacteria.





Cooking with Fresh Cranberries

pages 4–9

Fresh cranberries are at their peak of freshness during the fall, just in time for holiday parties! Incorporating cranberries into your party menu is a delicious and easy way to add unique flavor, color and variety to dishes. Color outside the lines with cranberries and explore both sweet and savory dishes and drinks made with this fall fruit gem. Frozen cranberries can be used in place of fresh cranberries in most recipes, no thawing needed.

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Decorating with Fresh Cranberries

pages 10–15

Two elements that never go out of style: freshness and color. Fresh cranberries are your decorative secret weapon. With their bright-hued reds and pearl-like shape, cranberries enhance tablescapes, brighten floral and candle arrangements, and bejewel wreaths and garlands. Make your celebration vibrant by decorating with fresh cranberries.

Pickled Cranberries & Goat Cheese Crostini

A savory appetizer option, crostini-style, with a goat cheese spread, topped with quick-pickled fresh cranberries.

Servings: approximately 24 individual rounds, serves 8-12 people

Prep Time: 10 minutes active

Cook Time: 15 minutes

Total Time: 8-10 hours with refrigeration

Ingredients:

Pickled Cranberries:

1 cup apple cider vinegar

2 cups water

1 tablespoon kosher salt

2 tablespoons granulated sugar

1 tablespoon whole mustard seed

1 teaspoon ground cumin

2 cups whole fresh cranberries

Crostini:

1 whole grain baguette, approximately 2 feet long

8 oz. packaged tube of mild goat cheese

2 cups pickled cranberries

6 sprigs of fresh thyme, cut to garnish

Directions:

To make pickled cranberries

Step 1: Add vinegar and water to a small saucepan and heat over medium-high heat.

Step 2: Stir in salt and sugar until dissolved and bring liquid to a boil.

Step 3: Once boiling, turn off heat and remove pan from heat.

Step 4: Add spices and fresh cranberries to the quart-size jar.

Step 5: Pour vinegar mixture over cranberries.

Step 6: Close lid and shake.

Step 7: Cool and refrigerate overnight. Invert the jar periodically to evenly cover cranberries with liquid.

To make crostini

Step 1: To build crostini, slice baguette into approximately 1-inch thick rounds, toast baguette slices if desired.

Step 2: Spread cut side with goat cheese and top with a strained spoonful of cranberries.

Step 3: Top with fresh thyme.

Tools

cutting board
serrated knife
spreading knife
liquid measuring cup
dry measuring cup
measuring spoons
small saucepan
quart-size wide-mouth jar with lid





TIP: PICKLED CRANBERRIES CAN BE STORED IN FRIDGE FOR 3-5 DAYS.



RECIPE NO. 2

Cranberry Cilantro Salsa

A fresh take on the classic salsa with a fall-inspired combination of cranberries and ginger that guests will love paired with tortilla chips.

Servings: 4-6

Total Time: 15 minutes



Tools

food processor
chef's knife
cutting board
rubber spatula
dry measuring cup
measuring spoons
grater

Ingredients:

½ cup freshly squeezed lime juice (approximately 2 whole limes)

1 teaspoon finely-grated fresh, peeled ginger root or ¼ teaspoon ground ginger

3 tablespoons sugar

freshly ground black pepper, to taste

1 teaspoon kosher salt

3 cups fresh cranberries

1 ½ teaspoons minced jalapeño pepper

1 cup fresh cilantro leaves

¼ cup chopped green onion/scallion (white and green sections, approximately 4 green onions)

tortilla chips



Directions:



Step 1: In a small bowl, juice limes. Add freshly grated ginger, sugar, pepper and salt to bowl. Stir to combine and set aside.

Step 2: In the food processor bowl, add fresh cranberries, jalapeño pepper, cilantro and green onion. Pulse approximately 5 times to combine.

Step 3: Place cranberry mixture into a serving bowl and add lime mixture. Stir to combine with a rubber spatula.

Step 4: Garnish with a slice of lime and serve with tortilla chips.



Sweet Potato & Cranberry Stacks

An eye-catching side dish, these roasted sweet potato stacks with cranberry butter and layers of cranberry relish are a delicious twist on the traditional hasselback potato.

Servings: 6

Total Time: 45 minutes



Tools

muffin or cupcake tin
chef's knife
cutting board
food processor
rubber spatula
pastry brush
optional: skewers

Ingredients:

3 large sweet potatoes

½ stick butter, cut into cubes

¼ cup extra virgin olive oil

½ cup fresh cranberries, divided

2 cloves fresh garlic, chopped

1 teaspoon salt

⅛ teaspoon freshly ground black pepper

3 sprigs fresh rosemary, for garnish







Directions:

Step 1: Preheat oven to 450 degrees F.

Step 2: Wash potatoes and cut off ends.

Step 3: Slice potatoes thinly (approximately ¼-inch thick slices), and stack vertically as you cut to keep slices in order. This helps keep the shape of the stack and avoids uneven layering of small slices mixed with large slices. Divide slices to make 6 stacks.

Step 4: To make cranberry butter, add butter, olive oil, ¼ cup cranberries, garlic, salt and pepper to a food processor. Pulse to combine. Butter is done when pink with flecks of cranberries.

Step 5: Clean food processor and pulse remaining ¼ cup of fresh cranberries approximately 7 times to create a finely chopped relish texture. Scrape down sides of food processor as necessary to completely chop all cranberries. Set aside.

Step 6: Using a pastry brush, brush cranberry butter onto all surfaces of the sweet potato.

Step 7: Build stacks upright as straight as possible in each muffin tin space, adding cranberry relish between every 2 or 3 slices of sweet potato. Spread relish evenly across the surface of potato slice.

Step 8: To add extra stability to stacks during cooking, pierce with skewer.

Step 9: Cook for approximately 25 minutes, or until the stacks are easily pierced with a knife.

Step 10: Top with fresh sprigs of rosemary. Serve immediately.

RECIPE NO. 4

Cranberry Mule Cocktail

Move over Moscow – cranberry takes over the classic cocktail with infused vodka, cranberry syrup and a ginger kick that guests will love.

Servings: 1 cocktail

Prep Time: 30 minutes active

Total Time: 3-5 days (to infuse the vodka)



Tools

small saucepan
spoon
dry measuring cup
liquid measuring cup
jigger or liquid measuring cup
knife
cutting board
jar with lid
sieve/strainer
optional: copper mug

Ingredients:

Cocktail:

ice

1 ½ fl. oz. cranberry vodka (recipe below)

¾ fl. oz. fresh lime juice

1 oz. cranberry syrup (recipe below)

3 fl. oz. ginger beer

1 small sprig of fresh rosemary (about 3-4 inches), for garnish

3 whole fresh cranberries

Cranberry Syrup:

½ cup water

½ cup white granulated sugar

1 cup whole fresh cranberries

Cranberry-Infused Vodka:

2 cups halved fresh cranberries

2 ½ cups vodka



Directions:

To mix cocktail

Step 1: Add ice to a copper mug or glass of choice.

Step 2: Pour cranberry vodka, lime juice and cranberry syrup into glass over ice.

Step 3: Top with ginger beer.

Step 4: Stir to combine.

Step 5: Garnish with rosemary and fresh cranberries.

To make cranberry syrup

Step 1: Add ingredients to a small saucepan and cook on low heat for about 20 minutes, until cranberries are soft and have started to pop.

Step 2: Strain and reserve liquid.

Step 3: Use a spoon to press cranberries in a sieve to save as much syrup as possible. Refrigerate for up to two weeks. Yield ½ cup, makes enough for 4 cocktails.

To make cranberry-infused vodka

Step 1: Add sliced cranberries and vodka to a jar with a lid.

Step 2: Shake to combine.

Step 3: Let sit in fridge for 3-5 days before using. Shake daily.

Step 4: Strain to use in cocktail. Makes enough for 13 cocktails.

RECIPE NO. 5

Cranberry Gingerbread Cupcakes

A crowd-pleasing dessert that brings together fall flavor favorites, featuring a gingerbread cupcake with cream cheese frosting and cranberries two ways.

Servings: Makes 16 cupcakes

Prep Time: 1 ½ hours
Cook Time: 30 minutes
Total Time: 2 hours

Ingredients:

Cupcakes:

1 ½ cups all-purpose flour
1 teaspoon baking soda
½ teaspoon salt
2 ½ teaspoons ground ginger
1 ½ teaspoons ground cinnamon
¼ teaspoon ground cloves
4 tablespoons unsalted butter, cut into chunks
⅔ cup dark brown sugar
⅔ cup molasses
⅔ cup boiling water
1 large egg

Icing:

1 stick unsalted butter, softened to room temperature
8 oz. cream cheese, softened to room temperature
2 cups powdered sugar

Cranberry Jelly Filling:

1 cup water
1 cup white granulated sugar
12 oz. (about 1 ½ cups) fresh cranberries
peel from 1 medium orange
1 tablespoon of minced fresh ginger or ½ teaspoon ground ginger

Simple Syrup:

½ cup water
½ cup white granulated sugar

Sugared Cranberry Topping:

1 cup whole fresh cranberries
⅔ cup sanding sugar or turbinado sugar or granulated sugar
½ cup simple syrup

Tools

medium bowl
whisk
large bowl
cupcake tins (2)
spoon
cooling rack
standing mixer with a paddle attachment or hand mixer
rubber spatula
knife
cutting board
small saucepan
fine mesh sieve

optional:
cupcake liners
vegetable peeler



Directions:

To make cupcakes

Step 1: Preheat oven to 350 degrees F.

Step 2: Line 16 cupcake cups with paper liners, or spray with cooking spray.

Step 3: In a medium bowl, add flour, baking soda, salt and spices. Stir to combine.

Step 4: In a large, heat-safe bowl, add butter, brown sugar, molasses and boiling water. Whisk to combine until the butter is melted.

Step 5: Let butter mixture cool for 2-3 minutes, then add egg and stir to combine.

Step 6: Add the flour and spice blend to the wet ingredients and stir until lump-free.

Step 7: Scoop ¼ cup of batter into each cupcake liner.

Step 8: Bake 30 minutes, or until a cake tester comes out clean.

Step 9: Remove cakes from pan and place on cooling rack.

DIRECTIONS CONTINUE ON PAGE 9

Cranberry Gingerbread Cupcakes (cont.)

Directions (*cont. from page 8*):

To make icing

Step 1: Place icing ingredients in standing mixer with paddle attachment and turn on medium to combine. Option: place ingredients in a large bowl and mix with a hand mixer.

Step 2: Scrape down sides with rubber spatula until thoroughly mixed and smooth.

Step 3: Store in fridge until ready to use. Icing can also be made 1-2 hours in advance. If icing is made in advance, remove from fridge and let sit on counter at room temperature for 10 minutes before spreading on cupcakes.

To make cranberry jelly filling

Step 1: Add water and sugar to a medium saucepan and bring to a boil over medium-high heat.

Step 2: Once boiling, add cranberries, orange and ginger to saucepan. Reduce heat to low and cook for 10 minutes.

Step 3: Remove from heat and strain the mixture through a fine mesh sieve into a bowl. Press with a spoon to remove as much liquid as possible from the solids. Discard solids.

Step 4: Cool strained liquid in fridge for at least 1 hour to thicken.

To make simple syrup

Step 1: Add ½ cup water and ½ cup sugar to a small saucepan and bring to a boil. Stir until sugar is dissolved.

Step 2: Turn off heat, remove pan from heat and let cool.

Step 3: Syrup can be made in advance and refrigerated for up to three weeks. Yield ½ cup.

To make sugared cranberries

Step 1: Place sanding sugar in a small bowl.

Step 2: In a medium bowl, toss whole cranberries with simple syrup.

Step 3: Working with 3-4 cranberries at a time, remove cranberries from the syrup and add to bowl with sanding sugar.

Step 4: Toss to coat, then remove cranberries and place on a separate plate.

Step 5: Store on counter until cupcakes are ready to garnish, or make just before serving.

To build cupcakes

Step 1: Cut a ½-inch deep round in the center top of each cupcake.

Step 2: Spoon in cranberry jelly filling (about 1 ½ tablespoons per cupcake) and replace the removed top.

Step 3: Once each cupcake is filled, top with frosting.

Step 4: Refrigerate until ready to serve.

Step 5: Once ready to plate and serve, top each cupcake with 1 sugared cranberry.









Cranberry Eucalyptus Wreath

A festive welcome for your guests, this seasonal wreath has a modern flair with subtle touches of cranberry for a pop of color.

Prep Time: 45 minutes



Supplies:

- 1 roll thin gauge green floral wire
- needle nose pliers
- 16-inch grapevine wreath (oval or round)
- blue painter's tape or brightly colored washi tape
- 1 ½ medium bundles eucalyptus
- 1 ½ cups fresh cranberries
- kitchen shears
- wreath door hanger

Optional

- heavy duty neutral-colored tape or masking tape, or lighter-color gaffer tape
- paper sign (printed or hand-written)

Directions:

Step 1: Cut 20-30, 5-inch lengths of floral wire. More wire equates to more cranberry density within the wreath.

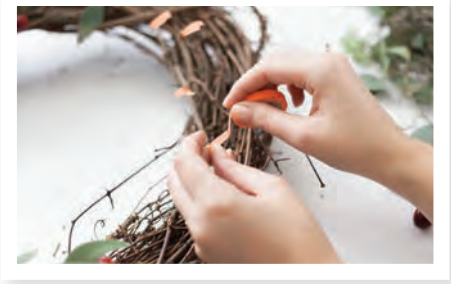
Step 2: Use your hands or needle nose pliers to wrap one end of the wire securely to the grapevine wreath. Do this to with all the wires you cut, spaced throughout the wreath. Leave the tails of the wire pointing straight up on one end and tape ends with a flag of brightly colored tape. This is where the cranberries will be wired after adding the eucalyptus, so you won't miss the wires and they're securely fastened.

Step 3: To add eucalyptus, add larger stems to the grapevine wreath flowing in the same direction. Cut down any stems necessary to create the desired look of fullness. Continue to insert eucalyptus stems in the same direction.

Step 4: Once desired fullness is achieved, cut the ends of the wires with the flags and insert a cranberry. For extra security, and especially for cranberries pointed downwards, push cranberries all the way through the wire and use needle nose pliers to hook the end to look like a stem and keep it from slipping off. Do this process one by one.

Step 5: Use wreath door hanger to hang wreath.

Optional: To add a sign, cut paper to desired shape and size. Use heavy duty, neutral-colored tape to adhere floral wire to each end of the sign, and wire to the wreath.



Step 2



Step 4



Cranberry Rope Garland

A fun twist on a traditional garland, fresh cranberries are strung on twine and take new shape draped stylishly across a mantle or staircase. Make during your event for a fun party craft. More hands equals less prep time!

Prep Time: 1 hour for 2 medium-length (about 3-4 feet) single garlands

Supplies:

- twine
- 18 fresh cranberries per foot of garland (about 150 cranberries for two, 4-foot garlands)
- yarn needle (#16)
- thin gauge floral wire
- wire cutter or heavy duty kitchen shears

Optional

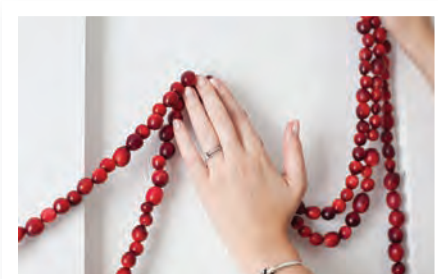
- needle nose pliers



STEP 2



STEP 4



STEP 5



Directions:

Step 1: Cut twine to desired garland length. Double knot the terminating end of the twine and thread through a yarn needle. Note that final multiple garland draping will shorten the overall length of the garland, so cut more than you think you need.

Step 2: Pierce and thread approximately 18 cranberries per foot of desired twine. Continue to thread garland until it reaches desired length.

Step 3: To finish garland, double knot and lay on floor or table in a straight line so it does not tangle.

Step 4: Repeat process to create two garlands. Lay second garland below first garland on the table or floor. To create draping, connect the bottom garland to the top with thin gauge floral wire. Twist to connect the twine between cranberries in one touchpoint using needle nose pliers, or by hand.

Step 5: Hang on banister, door or mantle.

Cranberry-Filled Candle Holder

An elegant way to light your fall tablescape, this easy-to-make cranberry and gold candle centerpiece is the perfect subtle touch to holiday décor.

Total Time: 35 minutes



Supplies:

- 7 cups fresh cranberries (depending on size of container, 7 cups needed for vase pictured here)
- newspaper
- gold spray paint
- trough-style clear vase of choice (pictured here: 13.25 inch length x 4 inch depth x 3 inch wide oval)
- candles: 2-3 taper or pillar
- hot glue gun

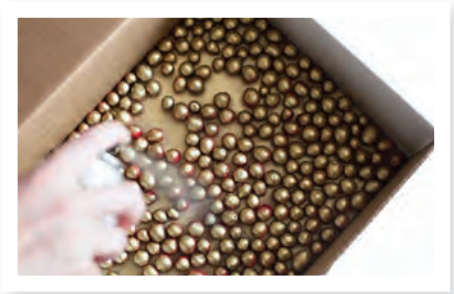
Directions:

Step 1: Take 1 cup of cranberries outside and spread out on newspaper. Be sure they are not touching. Spray paint gold. Allow spray paint to dry and roll cranberries to expose the unpainted side. Spray paint and let dry for 10 minutes.

Step 2: If using pillar candles, decide candle placement within glass container. Use a hot glue gun to place dots of glue on the base of the candle and adhere to the inner base of the container. Skip this step with taper candles.

Step 3: Fill the vase with a mix of painted and unpainted cranberries around pillar candles. If using taper candles, fill vase a third of the way with cranberries, place pillar candles, and continue to surround and fill with cranberries.

Step 4: Place on table and light candles.



STEP 1

TIP: THIS DIY CAN WORK WITH WHATEVER GLASS CONTAINERS YOU HAVE ON HAND!



STEP 2



STEP 3

Cranberry & Rosemary Place Cards

A sophisticated place setting that's subdued enough for a full tablescape, but can stand alone for a minimalist holiday touch, these napkin place cards paired with cranberries and fresh rosemary garnish are a festive start to a holiday meal.



Prep Time: 5-7 minutes per table setting

Supplies:

- cardstock in tan or white, multiple settings per sheet
- pen or printer
- scissors
- single hole punch
- large needle
- fresh cranberries (1 per place card)
- rosemary sprig (1 per place card)
- twine or ribbon (14 inches per place card)

Directions:

Step 1: Print or write name on cardstock. Multiple names can be added to a single cardstock sheet. One 8.5 x 11-inch sheet accommodates 8-10 name cards, depending on size.

Step 2: Cut out name tag with scissors in desired shape.

Step 3: Hole punch the card at the top or a selected corner.

Step 4: Pierce a needle through the cranberry (length-wise) to create an opening for the rosemary sprig.

Step 5: Strip lower leaves of the rosemary to expose the woody stem and insert through the cranberry opening.

Step 6: Cut approximately 14 inches of twine (dependent on size of napkin and folding method) and wrap the twine around the napkin and through the hole punched tag. Tie a knot or bow.

Step 7: Place the rosemary sprig and cranberry underneath the tag and twine, on top of the napkin.

Step 8: Place the finished decoration onto a place setting.



Step 2



Step 3



Step 5

Fall Tabletop Cranberry Garland

A low fall centerpiece that allows for conversation, this tabletop garland is easy to personalize based on what's available locally and seasonally with a dark greens base, rustic wheat layer and impact florals.

Prep Time: 1 ½ hours

Supplies for one 4-foot long garland:

- floral cutters or kitchen shears
- thin gauge floral wire on a paddle
- wire cutters
- 2 cups fresh cranberries
- glue gun
- wooden skewers, disposable chopsticks or floral stakes

Optional

- individual floral water tubes

To make a garland that works with what you have, pick at least one type of greenery or floral aspect for each of the three below categories:

Dark Color Base: (used here) 3 bunches eucalyptus and 1 bunch magnolia leaves

Light Color Base: (used here) 1 bunch wheat

Impact Florals: (used here) 1 bouquet dahlias and 1 bunch roses



Directions:

Step 1: Prepare dark and light base greenery by cutting into smaller branches with exposed base stem.

Step 2: Begin building garland by taking several small base greens in hand in a small bundle, building to stagger and lengthen the bundle. Once a small bundle is created, use the paddle floral wire to wrap the base of the stems to the string. Wrap tightly around the greenery bundle base several times and begin to create your next base bundle. Do not cut the wire.

Step 3: Continue to repeat above steps until you reach almost the end of the garland. For the final garland bundle, rotate it to go the opposite direction to cover the stems of the previous garland bundle. Continue wire wrapping to secure, then cut wire.

Step 4: To create cranberry clusters, take a handful of cranberries (approximately 5-7) and use a glue gun to glue together in a cluster. Add hot glue to one end of a green floral stake, chopstick or wooden skewer, and insert into the center of the cranberry cluster. Make several and set aside to cool. Add into garland, evenly distributing throughout for desired appearance.

Step 5: To add in larger floral pieces, cut close to the head of the flower and place throughout the garland as desired. To add statement greenery like magnolias or wheat, cut stems close to head and place throughout garland as desired. Do this close to the time of your event to keep flowers as fresh as possible. To extend the life of flowers, insert individual water tubes.

STEP BY STEP PHOTOS ON PAGE 15

Fall Tabletop Cranberry Garland (cont.)



STEP 1



STEP 2



STEP 3



STEP 4



STEP 5





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