

# Cranberries

## Cauliflower/Cranberry/ Peanut Salad

SUBMITTED BY KAREN MCELROY, WEST BEND

- 1 large cauliflower, chopped
- 1 1/2 c. salted peanuts
- 1 (7 oz.) pkg. dried cranberries or 6 oz. pkg. Craisins
- 2/3 c. mayonnaise
- 1/3 c. sugar
- 1/2 to 3/4 c. shredded carrots

In a large bowl, combine the cauliflower, peanuts, cranberries, mayonnaise, sugar and carrots. Stir until well combined. Cover and refrigerate for at least an hour. Makes 10 cups. This is a good dish for a large crowd and it's quick and easy. I try to use Spanish peanuts for the look, but plain work just as well. Crumbled bacon can be added to make more of a main dish salad.

## Cranberry Heaven

SUBMITTED BY BEV BELLEHUMEUR, WEST BEND

- TOPPING:**
- 1 c. sugar
  - 1 c. water
  - 4 c. cranberries, rinsed
- CRUST:**
- 2 c. flour
  - 1/2 c. butter
  - 1/2 c. chopped pecans ( or walnuts )
- FILLING:**
- 8 oz. cream cheese
  - 1 c. sugar
  - 2 eggs
  - 1 tsp. vanilla

Bring water and sugar to a boil. Stir in cranberries. Return to boil, reduce heat; simmer about 10 minutes. Cool to room temp. Mix the crust ingredients until crumbly. Press into a 9x13-inch pan. Bake at 375° for 15 minutes. Reduce oven to 350°. Beat filling ingredients in a large mixing bowl until smooth and well blended. Pour into crust and bake for 25 minutes. Cool at least 15 minutes. Spread with cranberry topping. When completely cool, frost with whipped topping or whipped cream.

## Dried Cranberry Orange Scones

SUBMITTED BY JEANIE MARTIN, CEDARBURG

- 3 c. all-purpose flour
- 3 Tbs. sugar
- 1 Tbs. baking powder
- 1/2 tsp. salt
- 1 1/2 tsp. grated orange zest
- 1/2 c. dried cranberries
- 5 Tbs. butter
- 1/2 c. milk
- 1/4 c. fresh orange juice
- 2 eggs, beaten
- 2 Tbs. honey
- 1 tsp. orange or vanilla extract



Set oven rack to the middle position and heat oven to 400°. In bowl, sift together flour, sugar, baking powder and salt. To flour mixture, add orange zest and cranberries and toss lightly. Cut in butter until mixture is the size of sunflower seeds. In separate bowl, mix together milk, juice, eggs, honey and extract. Stir wet mixture into dry mixture until a soft, somewhat sticky, dough forms. Do not over mix. Turn dough onto a floured surface and knead 10-12 times. Roll or pat dough into an 8-inch-square about 1-inch thick. With a floured bread knife, cut dough into 4 squares. Cut each square into 4 triangles. Place scones 1-inch apart on an ungreased cooking sheet. Bake until risen high and golden, about 11 to 12 minutes. Serve warm or at room temperature. Makes 16 scones.

## Cranberry Turkey Salad

SUBMITTED BY JANNETTE JEFFORDS, HARTFORD

- 1 can whole cranberry sauce
- 2 c. cooked, diced turkey
- 1 c. finely diced celery
- 1/2 c. chopped walnuts
- 1/4 c. mayonnaise
- 2 Tbs. lemon juice
- lettuce leaves

Combine all ingredients except lettuce; mix well. Arrange on lettuce leaf and garnish with additional reserved walnut pieces, if desired. Serves 4 to 6.

## Cranberry Pumpkin Muffins

SUBMITTED BY BRENDA CONLEY, NEOSHO

- 2 1/4 c. flour
- 1 tsp. baking soda
- 1 tsp. pumpkin pie spice
- 1/2 tsp. salt
- 2 eggs
- 2 c. sugar
- 1 c. canned pumpkin
- 1/2 c. vegetable oil
- 1 c. fresh or frozen cranberries, chopped

Combine flour, baking soda, pumpkin pie spice and salt in a bowl. In another bowl, beat eggs and sugar together. Add pumpkin and oil and mix well. Fold in cranberries. Fill cupcake foils 3/4 full. Bake at 400° for 18 minutes or until toothpick comes out clean.

## Cranberry-Raspberry Gelatin

SUBMITTED BY JUDIE KRAEMER, FREDONIA

- 20 oz. can pineapple tidbits, drained, reserving juice
- 6 oz. pkg. raspberry gelatin
- 16 oz. whole cranberry sauce
- 1/2 tsp. orange zest
- 1/2 c. + 2 Tbs. fresh orange juice
- 3/4 c. diced celery

To reserved juice, add water to equal 1 cup. Bring to a boil. Add gelatin and stir until dissolved. Add cranberry sauce, orange zest and orange juice. Blend together. Cool to room temperature. Stir in drained pineapple and celery. Pour into 8-inch pan and chill.

## Baked Cranberry Relish

SUBMITTED BY CINDY KNOEBEL, KEWASKUM

- 4 1/2 c. cranberries
- 1 1/2 c. sugar
- 1 c. chopped walnuts, toasted
- 1 c. orange marmalade
- 2 Tbs. lemon juice

Toss cranberries and sugar; place in lightly greased 2-quart baking dish. Cover and bake at 350° for 1 hour. Stir in walnuts, marmalade and lemon juice. Refrigerate. Yield: 6 to 8 servings.

## Cranberry Crock Pot Pork

SUBMITTED BY MARY CARBONE, CEDARBURG

- 2 1/2 lbs. pork tenderloin, fat removed
- 1 tsp. kosher salt
- 1 tsp. fresh cracked pepper
- 1 1/2 tsp. fresh thyme leaves, minced
- 3/4 c. cranberry juice
- 2 Tbs. soy sauce
- zest of 1 orange (no pith)
- 1 1/2 c. coarsely chopped cranberries, fresh or frozen
- 1/3 c. brown sugar

Spray 5 to 6-quart crock pot with nonstick cooking spray. Place pork in crock; sprinkle with salt, pepper and thyme. In a small bowl, whisk cranberry juice, soy sauce and zest. Stir in cranberries and brown sugar; pour juice mixture over pork. Cook on low setting for 7 hours or until meat is tender, basting occasionally. Slice pork and serve with sauce.

## Cranberry Nut Pie

SUBMITTED BY EUNICE HECKENDORF, JACKSON

- 1 quart softened vanilla ice cream
- 1 pkg. cranberries, ground
- 2 to 3 c. sugar
- 1 (9 oz.) tub whipped topping
- 1/2 c. nuts

Line 9x13-inch pan with softened ice cream; freeze. Mix cranberries and sugar; let stand overnight. Mix in whipped topping and nuts; fold into cranberry mixture. Spread over ice cream crust; refreeze.

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