

More Cranberries

Cranberry Glazed Chicken

SUBMITTED BY JOAN KINDBERG, JACKSON

- ½ c. plus 1 Tbs. flour, divided
- ¼ tsp. salt, divided
- dash pepper
- 3 lbs. boneless, skinless chicken breasts, cut into tenders size
- 2-3 Tbs. butter
- 2-3 Tbs. cooking oil
- ¾ c. water
- 1 c. brown sugar, firmly packed
- 1 Tbs. wine vinegar
- ½ tsp. ground cinnamon
- ¼ tsp. ground cloves
- ¼ tsp. ground allspice
- 1½ c. fresh cranberries

Preheat oven to 350°. Combine ½ c. flour, 1 tsp. salt and dash of pepper. Roll chicken in flour mixture; drain in oil and butter in large skillet. When brown, remove from pan and place in baking dish. In skillet with drippings, mix water, brown sugar, wine vinegar, remaining ¼ tsp. flour, cinnamon, cloves, allspice and remaining ¼ tsp. salt until smooth. Add cranberries; cook slowly, stirring constantly, until cranberry skins pop and mixture thickens, about 10 minutes. Pour sauce over chicken pieces and bake for about 1 hour, until chicken is tender. Makes 4 to 6 large servings.

Festive Cranberry Salad

SUBMITTED BY DARLENE FELBER, WEST BEND

- 1 (14 oz.) can sweetened condensed milk
- ¼ c. lemon juice
- 1 (20 oz.) can crushed pineapple, drained
- 1 (16 oz.) can whole-berry cranberry sauce
- 2 c. miniature marshmallows
- ½ c. chopped pecans
- red food coloring (optional)
- 1 (8 oz.) carton whipped topping, thawed

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 13x9x2-inch pan. Refrigerate until firm. Cut into squares. Yield: 12-16 servings. May freeze.

Cranberry Dessert and Hot Butter Sauce

SUBMITTED BY EUNICE HECKENDORF, JACKSON

- 1½ Tbs. butter
- ½ c. sugar
- ½ c. milk
- 1 c. flour
- 1½ tsp. baking powder
- 2 c. cranberries
- SAUCE:**
- ½ c. butter
- ½ c. sugar
- ¼ c. cream
- 1 tsp. vanilla



Combine cake ingredients. Bake 30 minutes in 9x13-inch pan at 350°. Boil butter, sugar and cream for 5 minutes; add vanilla. Pour over pieces when served; may also add whipped cream.

Cranberry Chiffon Pie

SUBMITTED BY DENNIS DUERNBERGER, HUSTISFORD

- 1 c. all-purpose flour
- 2 Tbs. sugar
- ½ c. cold butter or margarine
- ½ c. finely chopped walnuts
- FILLING:**
- 1 (3 oz.) pkg. cranberry or strawberry gelatin
- ½ c. boiling water
- 1 c. whole berry cranberry sauce
- ¾ c. cranberry juice
- 1 Tbs. grated orange peel
- 1 c. whipping cream, whipped

In a bowl, combine flour and sugar. Cut in butter until crumbly. Stir in walnuts. Press into bottom and up sides of a greased 10-inch pie plate. Bake at 375° for 14 to 16 minutes or until set and edges are lightly browned. Cool on 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 whipping cream. Pour into crust. Refrigerate for at least 3 hours before serving. Serves 6 to 8.

Oatmeal Cranberry Cookies

SUBMITTED BY TRICIA FREDERICKS, WEST BEND

- 1½ c. flour
- 1 tsp. baking powder
- ¼ tsp. salt
- 1 c. firmly packed light brown sugar
- ¾ c. butter, softened
- 2 large eggs, beaten
- 1 tsp vanilla extract
- 1½ c. rolled or quick-cooking oats
- 1 c. dried cranberries

Preheat oven to 350°. Grease 3 baking sheets. Combine flour, baking powder and salt in medium bowl. Place brown sugar and butter in a large bowl; beat on high until light and fluffy. Beat in eggs and vanilla until smooth. Gradually stir in flour mixture with wooden spoon until thoroughly combined. Stir in oats and cranberries until blended. Drop dough by rounded spoonfuls 1½-inches apart on the prepared baking sheets. Flatten slightly with a fork. Bake for about 12 minutes or until golden brown.

Rusty's Cranberry-Apple pie

SUBMITTED BY BETTY ANN WOLFGRAM, WEST BEND

- ¼ c. sugar
- ¾ c. brown sugar
- 2 Tbs. all-purpose flour
- 1 tsp. cinnamon
- 2 c. fresh cranberries
- 4 c. sliced peeled apples (about 4)
- pastry for one 9-inch 2-crust pie
- 2 Tbs. butter or margarine

Stir together sugar, brown sugar, flour and cinnamon in a large bowl. Add apples and cranberries, tossing to coat well. Turn filling into pastry-lined pie pan. Dot with butter. Cover with top crust. Cut slits in crust, seal and flute the edges. Bake at 425° for 40 to 50 minutes. Cool.

Email recipes to: ads@booster-ads.com

Don't forget to include the category, your name, address and phone number!

Yam and Cranberry Casserole

SUBMITTED BY JANNETTE JEFFORDS, HARTFORD

- 1 (40 oz.) can yams, drained
- 3 c. fresh, whole cranberries
- ½ c. sugar
- 1 small orange, peeled and sliced
- ½ c. pecan halves
- ¼ c. orange sauce
- ¾ tsp. cinnamon
- ¼ tsp. nutmeg
- ¼ tsp. mace

Combine cranberries, sugar, orange slices, pecans, orange juice and spices in a 2-quart casserole. Bake uncovered at 375° for 30 minutes. Stir yams into cranberry mixture. Bake until heated through, about 15 minutes. Serves 8.

Pineapple Cranberry Relish

SUBMITTED BY NANCY KRUEPKE, JACKSON

- 1 large orange, peeled
- 1 (12 oz.) pkg. fresh cranberries, rinsed
- 1 (20 oz.) can crushed pineapple in juice, drained
- ¾ c. sugar

Cut orange in pieces, remove seeds. Chop oranges and cranberries into coarse pieces in food processor or blender. Pour into bowl. Stir in pineapple and sugar. Cover with plastic wrap. Let stand at room temperature overnight, then store in refrigerator. Ripens and mellows when left on counter overnight.

THESE RECIPES HAVE BEEN BROUGHT TO YOU BY

Ries' Sausage Plus Spirits

1435 W. Washington St, West Bend • 262-334-4355
 Monday-Saturday 9am-9pm • Sunday 9am-6pm



Kewaskum Frozen Foods

118 Forest Ave. 262-626-2181 • 1-800-660-2710
 Mon-Thurs 8am-5:30pm • Fri 8am-6pm • Sat 8am-1pm