

U.S. CRANBERRY MARKETING COMMITTEE PRESENTS

# TOP 20

CRANBERRY RECIPES  
TO WATCH 2014



Enjoy 'em tangy tart  
to saucy sweet!



## **NOTE FROM THE EXECUTIVE DIRECTOR OF THE U.S. CRANBERRY MARKETING COMMITTEE**

These delicious U.S. cranberry recipes are from a treasure trove catalogued by the U.S. Cranberry Marketing Committee (CMC) through our partners in Germany who manage our pan European U.S. Cranberries promotion activities. Developed and taste-tasted by professional chefs, these recipes highlight the global culinary depth and year-round appeal of America's favorite native berry.

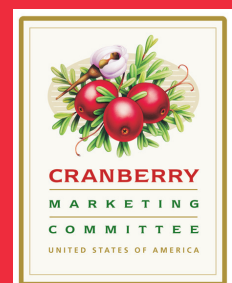
Our recipe sections include Easy-Peezy Cranberry Dishes, Cranberry Pasta Favorites, Cranberry Enhanced Vegetarian, Cranberries and Minced Meats, and "Cran-tastic" Confectionary Favorites.

Get Your Cran On and let the deliciousness begin!

Best,



Scott J. Soares  
Executive Director, CMC



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# Easy-peasy Cranberry Dishes



## BAKED POTATO WITH CRANBERRY DIP

### Ingredients (4 portions):

- 4 large baking potatoes, about 2/3 pound each
- 6 tablespoons olive oil
- Salt
- 1/4 cup dried cranberries
- 1 ripe avocado (e.g. Hass)
- 1 tablespoon lemon juice
- 1 1/8 cup cottage cheese
- Pepper

### Preparation:

**STEP 1:** Wash potatoes and dry them. Rub each potato with 1 tablespoon of oil and salt and lay them on a baking tray. Bake them in a preheated oven at 350 degrees (convection heat is not recommended) on the bottom third of the oven for 1 ½ hours.

**STEP 2:** 15 minutes before the end of the baking time, prepare the cranberry dip. Coarsely chop up the cranberries. Cut the avocado in half, remove the core and scoop out the fruit flesh with a spoon. Cut the fruit flesh into 1/4 inch sized cubes and immediately mix them with the lemon juice. Mix the avocado, cranberries and 1 tablespoon of oil into the cottage cheese. Season with salt and pepper.

**STEP 3:** Take the potatoes out of the oven, cut them lengthwise and push them slightly apart. Spread the cranberry dip over the potatoes. Sprinkle the rest of the olive oil on top and serve.

*Preparation time: approx. 20 minutes (plus baking time)*



## ROAST CHICKEN WITH CRANBERRY PUMPKIN

### Ingredients (4 portions):

- 3 sprigs of rosemary
- 1/3 cup dried cranberries
- 1 organic lemon
- 4 tablespoons olive oil
- Salt, pepper
- 1/2 teaspoon sugar
- 1 chicken (3 3/4 lbs)
- 1 1/3 lbs pumpkin

### Preparation:

**STEP 1:** Pull the rosemary needles from the stems. Finely chop 1/3 of the rosemary needles and 1/3 of the cranberries and mix them together. Wash and dry the lemon. Squeeze out 1 teaspoon of lemon juice. Cut the rest of the lemon into slices.

**STEP 2:** Stir 2 tablespoons of oil with pepper, salt, lemon juice and sugar. Rinse the chicken on the inside and outside with cold water and pat it dry with a paper towel. Place the chicken on the oven tray. Carefully pull the skin away from the breast of the chicken so that a “pocket” is formed. Fill this with the cranberry-rosemary mixture. Rub the chicken all over with the seasoned oil. Bind the legs together with kitchen twine. Roast the chicken in a preheated oven at 400 degrees (convection 350 degrees) in the bottom third of the oven for 1 hour to 1 hour 10 minutes.

**STEP 3:** In the meantime, cut the pumpkin in half and scoop out the soft fruit flesh and the seeds with a spoon. Cut the pumpkin into large slices and mix it with slices of lemon, 2 tablespoons of oil, rosemary needles, salt and pepper. After the chicken has been roasting for 35 minutes, spread the pumpkin mixture around it on the oven tray. Add the cranberries 10 minutes before the end of the roasting time.

*Preparation time: 20 minutes (plus roasting time)*





## SPAGHETTI WITH BASIL CRANBERRY PESTO

### Ingredients (4 portions):

- 1/3 cup pine nuts
- 1/4 cup dried cranberries
- 8 sprigs of basil
- 1/2 cup grated Parmesan
- 8 tablespoons olive oil
- Salt, pepper
- 1 lb spaghetti

### Preparation:

**STEP 1:** Roast pine nuts in an ungreased pan until they are light brown and remove them from the pan. Coarsely chop the pine nuts and cranberries. Pull off the basil leaves from the sprigs and chop them finely. Mix the pine nuts, cranberries, basil and 2/3 of the Parmesan with oil. Season with salt and pepper.

**STEP 2:** Boil the noodles in accordance with the instructions on the packet. Strain the noodles and mix them with the basil cranberry pesto. If required, season them again with salt and pepper. Sprinkle remaining Parmesan over the spaghetti and serve.

*Preparation time: approx. 20 minutes*



## CRANBERRY ALMOND RICE PUDDING

### Ingredients (4 portions):

- 1 vanilla bean
- 1 pinch of salt
- 2 1/8 cups milk
- 2/3 cup milk rice (round grain rice)
- 1/4 cup flaked almonds
- 1/3 cup dried cranberries
- 2 tablespoons sugar

### Preparation:

**STEP 1:** Cut open the vanilla bean lengthwise and scrape out the seeds/pulp. Add salt and the vanilla bean with its seeds/pulp to the milk and stir while bringing to a boil. Stir in the rice and bring to a boil. Put the lid on the pot and simmer for 20-25 minutes. Frequently stir the mixture.

**STEP 2:** In the meantime, roast the almond flakes in an ungreased pan until they are light brown.

**STEP 3:** Stir in the cranberries, half of the almonds and sugar to the rice pudding and allow it to cool until lukewarm. Garnish with the remaining almonds and serve.

*Preparation time: approx. 35 minutes*





# Cranberry Pasta Favorites



## BROCCOLI CRANBERRY PASTA

### Ingredients (4 portions):

- 1/4 cup almond flakes
- 2 small garlic cloves
- 1 red hot pepper
- 1 1/2 lb broccoli
- 2/3 lb orecchiette pasta
- Salt
- 6 tablespoons olive oil
- 1/3 cup cranberries
- 1 teaspoon finely grated organic lemon peel
- 4 sprigs of basil
- 3/4 cup grated pecorino cheese

### Preparation:

**STEP 1:** Roast the almond flakes in an ungreased frying pan until they are golden brown. Finely chop the garlic. Cut the pepper in half lengthwise, remove the seeds and finely dice it. Clean the broccoli and separate it into florets.

**STEP 2:** Cook the orecchiette pasta in accordance with the instructions on the packet. Add the broccoli 4 minutes before the end of the cooking time for the pasta.

**STEP 3:** Heat 3 tablespoons of oil in a large pan. Stew the garlic and pepper in this over medium heat for 2 minutes. Drain the orecchiette pasta and broccoli, and collect 1 cup of the boiling water. Pour this water into the pan and add the cranberries and lemon peel into the garlic mixture in the pan and boil it. Stir in the orecchiette pasta, broccoli and 3 tablespoons of oil. If necessary, add a little salt to the mixture of broccoli, cranberries and orecchiette. Serve with roughly plucked basil leaves, almonds and pecorino sprinkled on top.

*Preparation time: approx. 40 minutes*





## PASTA CAPONATA WITH CRANBERRIES

### Ingredients (4 portions):

- 1/4 cup dried cranberries
- 1/4 cup pine nuts
- 2/3 lb eggplants
- 2/3 lb celery
- 1 lb cherry tomatoes
- 1 medium-sized onion
- 1 clove of garlic
- 2 sprigs of rosemary
- 2/3 lb tortiglioni pasta
- Salt
- 8 tablespoons olive oil
- Pepper
- 1 teaspoon sugar
- 2 tablespoons aceto balsamic vinegar



### Preparation:

**STEP 1:** Soften the cranberries for 10 minutes in warm water and then strain them. Roast the pine nuts in an ungreased frying pan until they are golden brown. Clean the eggplants and celery and cut them into 1/3 inch large strips. Cut the tomatoes into halves. Cut the onion into halves and then chop it into strips. Chop the garlic into fine slices. Strip the rosemary needles from their stems and roughly chop them.

**STEP 2:** Cook the noodles in accordance with the instructions on the package. In the meantime, heat 2 tablespoons of oil in a large pan. Fry the eggplants for 5 minutes in this. Add 2 tablespoons of oil, onion, garlic, celery and rosemary and fry this with the mixture for 5 minutes. Season with salt and pepper. Sprinkle sugar on the vegetables and briefly fry them. Mix in the cranberries and tomatoes and fry them for 1 minute.

**STEP 3:** Strain the noodles and collect 3/4 cup of the water in which the noodles were boiled. Add this water to the vegetables and bring to a boil. Mix in the noodles and 4 tablespoons of oil. Season with salt, pepper and aceto balsamic vinegar. Serve with the pine nuts sprinkled on top.

*Preparation time: approx. 40 minutes*

## CRANBERRY MUSHROOM PASTA

### Ingredients (4 portions):

- 1/4 lb bacon strips
- 2 shallots
- 4 cups king oyster mushrooms
- 4 sprigs of smooth parsley
- 2/3 lb pappardelle pasta
- Salt
- 1/3 cup dried cranberries
- 2 tablespoons olive oil
- Pepper
- 1-2 teaspoons lemon juice
- 2 tablespoons cold butter
- 4 tablespoons grated Parmesan

### Preparation:

**STEP 1:** Cut bacon into fine strips. Cut shallots in half and then cut them into strips. Clean mushrooms and, depending on their size, cut them in half. Pull the parsley leaves from the stems and finely chop them.

**STEP 2:** Cook the noodles in accordance with the instructions on the packet. In the meantime, fry the bacon in a large, coated pan until it is crispy. Add the cranberries and shallots and fry them with the bacon for 3 minutes over medium heat. Take the bacon mixture out of the pan and leave it on the side.

**STEP 3:** Heat the oil in the pan. Fry the mushrooms until they are golden brown and season them with salt and pepper. Mix the bacon mixture with this. Strain the noodles and collect 3/4 cup of the water they were boiled in. Pour this water onto the mushroom mixture and bring it to a boil. Season everything with salt, pepper and lemon juice. Stir in the butter to thicken the mixture, but do not boil it any longer. Mix in the noodles. Serve the mushroom cranberry pasta with parsley and Parmesan sprinkled over the top.

*Preparation time: approx. 40 minutes*





## CRANBERRY WALNUT SUGO WITH PENNE

### Ingredients (4 portions):

- Add any one red, green or yellow bell pepper
- 2 sticks of celery
- 1 carrot
- 1-2 cloves of garlic
- 1 onion
- 4 tablespoons olive oil
- 1 small twig rosemary
- 1/2 cup walnuts
- 1/3 cup dried cranberries
- 1 lb penne pasta
- Salt, pepper
- Some lemon juice

### Preparation:

**STEP 1:** Quarter, clean and chop up the bell peppers. Clean celery and cut it diagonally into slices. Pare carrots and cut it into small sticks. Peel garlic and onion, cut garlic into slices and dice the onion.

**STEP 2:** Heat olive oil. Fry vegetables, onions and garlic for approximately 8-10 minutes. Wash rosemary and peel off its needles. Mash the walnuts roughly. Add rosemary, walnuts and cranberries and continue frying for 3-5 minutes. Season to taste with salt, pepper and lemon juice.

**STEP 3:** Cook the penne according to package insert in salt water until cooked and soft. Drain the penne and mix it with the vegetable-sugo.

*Preparation time: approx. 40 minutes.*



# Cranberry Enhanced Vegetarian



## CRANBERRY-CARROTS BULGUR SALAD

### Ingredients (4 portions):

- 1 1/8 cups bulgur
- Salt
- 1 onion
- 5-6 tablespoons of olive oil
- 4 sprigs of mint
- 4 sprigs of smooth parsley
- 2 cups celery
- 3 tablespoons of lemon juice
- Pepper
- Sugar
- 1 bunch of carrots (approx. 1 1/3 lb)
- 1/3 cup dried cranberries
- 1 stick of cinnamon
- 2/3 cup freshly pressed orange juice
- 1/3 cup shell on pistachios
- 3/4 cup Greek cream yoghurt



### Preparation:

**STEP 1:** Cook the bulgur in accordance with the instructions on the packet. Cut the onion into halves, then into strips and stew this in 1 tablespoon of hot oil for 3 minutes. Mix the onion into the bulgur and leave everything to cool.

**STEP 2:** Chop the mint and parsley leaves. Clean the celery and cut it diagonally into fine slices. Mix the bulgur with lemon juice and 3-4 tablespoons of oil. Season with salt, pepper and 1 pinch of sugar. Mix in the herbs and celery.

**STEP 3:** Peel the carrots, leave 1/3 inch of delicate green on them and cut them lengthways into halves. Heat 1 tablespoon of oil in a pot. Stew the carrots in this at a medium heat for 5 minutes. Season with salt, pepper and 1 teaspoon of sugar. Add the cranberries, stick of cinnamon and orange juice and then lightly cook the carrots with the lid on the pot for approx. 5 minutes until they are "al dente".

**STEP 4:** Shell the pistachios and chop them roughly. Stir the yoghurt till it is smooth and sprinkle with pistachios. Serve the bulgur salad with cranberry carrots and pistachio yoghurt.

*Preparation time: approx. 45 minutes*



## LAMB'S LETTUCE WITH CRANBERRY VINAIGRETTE

### Ingredients (4 portions):

- 5 1/3 cups lamb's lettuce (or substitute spinach)
- 2 tablespoons of cranberries
- 2 tablespoons of walnuts
- 1 shallot
- 2-3 tablespoons of red wine vinegar
- 1-2 teaspoons of coarse mustard
- 4 teaspoons of liquid honey
- Salt, pepper
- 2 tablespoons of neutral vegetable oil
- 3 tablespoons of walnut oil
- 2 sprigs of thyme
- 1 goat's cheese roll

### Preparation:

**STEP 1:** Clean, wash and carefully spin dry the lamb's lettuce. Roughly chop the cranberries and walnuts. Roast the walnuts in an ungreased pan. Finely dice the shallot.

**STEP 2:** Stir the diced shallot together with the vinegar, 1 tablespoon of water, mustard, 1-2 teaspoons of honey, salt and pepper. Gradually stir in the oil. Mix in the cranberries and walnuts.

**STEP 3:** Pluck the thyme leaves from their stems. Cut the goat's cheese roll into 8 slices and place them on a baking tray lined with backing paper. Sprinkle the slices of cheese with the rest of the honey and with thyme. Gratinat the goat's cheese in the top third of a hot oven at 425 degrees (convection heating not recommended) for approx. 7 minutes.

**STEP 4:** Sprinkle the cranberry vinaigrette on the lamb's lettuce and serve with gratinated goat's cheese. Baguette goes well with it.

*Preparation time: approx. 30 minutes*





## CRANBERRY GREMOLATA RISOTTO

### Ingredients (4 portions):

- 4 1/4 cups vegetable stock
- 2 small onions
- 1 clove of garlic
- 2/3 lb Butternut squash (or pumpkin)
- 2/3 lb parsley roots
- 2 tablespoons of olive oil
- 1 1/2 tablespoons of butter
- 1 1/3 cups risotto rice
- 1/2 cup vermouth (Noilly Prat, white wine as an alternative)
- Salt, pepper
- 6 sprigs of smooth parsley
- 1/3 cup dried cranberries
- 2 teaspoons of finely grated organic orange peel
- 1 cup Parmesan cheese



### Preparation:

**STEP 1:** Heat vegetable stock and keep it warm. Finely dice onions and garlic. Clean and peel pumpkin and parsley roots, then cut them into 1/3 inch large cubes.

**STEP 2:** Heat 1 tablespoon of oil and 1 tablespoon of butter in a pot. Stew the onions and garlic in this until they become glassy. Add half of the vegetables and stew them at a medium heat for 3 minutes with the garlic and onions. Add rice and stew it with the rest of the mixture while stirring. Pour in the vermouth and boil till all the liquid has evaporated.

**STEP 3:** Pour in just enough vegetable stock to keep the rice covered. Cook with the lid off at a medium heat for 20 minutes while frequently stirring. While doing so repeatedly pour in some of the vegetable stock as soon as it has been almost absorbed by the rice.

**STEP 4:** In the meantime heat 1 tablespoon of oil and 1/2 tablespoon of butter in a pan. Fry the rest of the vegetables at a medium to high heat for 10 minutes. Season with salt and pepper. Chop the parsley leaves and cranberries and mix them with the orange peel. Grate the Parmesan.

**STEP 5:** Mix half of the Parmesan with the risotto. Season with salt and pepper. Serve the risotto with roasted vegetables, cranberry gremolata and the rest of the Parmesan sprinkled over the top.

*Preparation time: approx. 45 minutes*

## SPINACH-CRANBERRY DUMPLINGS

### Ingredients (4 portions):

- 1 1/2 lbs young leaf spinach
- Salt
- 1/3 cup dried cranberries
- 2/3 lb of old baked white bread
- 2 onions (approx. 1/4 lb)
- 4 tablespoons of butter
- 2/3 cup milk
- Pepper
- Freshly grated nutmeg nut
- 2 eggs (medium)
- 1-2 tablespoons of breadcrumbs
- 1 cup Gorgonzola
- 12 sage leaves



### Preparation:

**STEP 1:** Wash and clean spinach. Put 1/2 of the spinach in boiling saltwater and bring to the boil. Rinse the spinach in ice-cold water, drip dry, squeeze strongly and chop. Chop cranberries roughly. Cut bread into 1/3 inch large cubes. Finely dice the onions.

**STEP 2:** Melt 1 tablespoon of butter in a pot. Stew half of the onions in this until they are glassy. Add the milk and warm it. Season with salt, pepper and nutmeg. Finely puree the chopped spinach in the milk with the cutting rod. Place the bread in a bowl and mix it with the spinach-milk puree, 1/4 cup cranberries, eggs and breadcrumbs and, if necessary, season it again. Leave this mixture covered with transparent kitchen foil for 30 minutes.

**STEP 3:** Boil saltwater in a large pot. Cut the Gorgonzola into 8 equal sized pieces. Use your moist hands to shape the dumpling mixture into 8 dumplings. Press a recess in each of the dumplings, put 1 piece of cheese in this, seal the recess and shape the dumpling round again. Put the dumplings in the saltwater and cook them at a mild heat for 20 minutes with no lid on the pot.

**STEP 4:** Stew the rest of the onion in 1 tablespoon of melted butter until it is glassy. Add the rest of the spinach and cook at a medium heat with the lid on the pan until it is just wilted. Season with salt, pepper and nutmeg. Melt 2 tablespoons of butter in another pot. Add the sage leaves and 1/8 cup cranberries and fry for 1 minute. Lift the spinach-cranberry dumplings out of the water with a skimmer and drip dry. Garnish it with steamed spinach and sage-cranberry butter and serve immediately.

**Preparation time: approx. 45 minutes**  
(plus standing time)



# Cranberries and Minced Meats



## CRANBERRY COLESLAW BURGER

### Ingredients (4 portions):

- 1/2 lb white cabbage
- 1/3 lb red cabbage
- 1/3 lb carrots
- 1/3 lb mango
- 1 romaine lettuce heart
- 4 tablespoons salad mayonnaise
- 4 tablespoons whole milk yogurt
- 6 tablespoons milk
- 2 tablespoons white wine vinegar
- 1 teaspoon sugar
- Salt, pepper
- 1/3 cup dried cranberries
- 1 1/8 lb ground beef
- 2 tablespoons olive oil
- 4 hamburger buns



### Preparation:

**STEP 1:** Take the outer leaves off the white and red cabbage and remove the hard stalk. Cut the cabbage into thin strips and knead it briefly. Peel carrots, grate them and mix with the cabbage. Peel the mango and cut the fruit flesh into slices. Clean and wash the romaine lettuce.

**STEP 2:** Stir the mayonnaise with yogurt, milk, vinegar and sugar. Season the mixture with salt and pepper. Press out the cabbage and carrots with your hands. Mix this with the cranberries and sauce. Marinate it for 20 minutes.

**STEP 3:** In the meantime, divide the ground beef into 4 portions. Shape it with your moist hands into 2/3 inch thick meat burgers. Place each burger between 2 pieces of plastic wrap soaked in oil and freeze them for 15 minutes.

**STEP 4:** Cut the buns in half and bake them in the hot oven at 350 degrees (convection oven 320 degrees) for approximately 5 minutes. Remove the plastic wrap from the burgers. Rub the burgers with a little oil. Fry them in a hot nonstick pan for 3-4 minutes on both sides. Place them between the two halves of the buns together with the romaine lettuce, cranberry coleslaw and mango.

*Preparation time: approx. 50 minutes (plus marinating time)*



## CRANBERRY GROUND MEAT CASSEROLE

### Ingredients (4 portions):

- 2 small onions
- 1 clove of garlic
- 4 sprigs of thyme
- 2 tablespoons olive oil
- 1 1/8 lb mixed ground meat
- 1 teaspoon tomato puree
- 1/3 cup dried cranberries
- Salt, pepper
- 1 pinch of ground cinnamon
- 1 1/8 lb pumpkin
- 3 tablespoons melted butter
- 3/4 cup sour cream



### Preparation:

**STEP 1:** Finely dice the onions and garlic. Pluck the thyme leaves from the stems. Heat the oil in a pan. Gently fry the ground meat until it is light brown. Add the onions, garlic and thyme and fry them with the meat for 2 minutes. Stir in the tomato puree and briefly fry it with the other ingredients. Pour in 1 1/4 cup of water and bring this to a boil. Mix in half of the cranberries. Season the ground meat mixture with salt, pepper and cinnamon.

**STEP 2:** Cut the pumpkin into two halves, and scoop out the soft fruit flesh and seeds from the pumpkin with a spoon. Grate the fruit flesh with the skin. Mix the grated pumpkin with 2 1/2 tablespoons of butter and the remaining cranberries, and season with salt and pepper. Grease four small casserole dishes (approx. 4 3/4 inch diameter) with 1/2 tablespoon of butter. Fill them with the ground meat mixture and spread the pumpkin over this. Bake in a preheated oven at 400 degrees (convection oven 350 degrees) in the bottom third of the oven for 45 minutes. Serve the cranberry ground meat casserole with sour cream.

*Preparation time: approx. 1 hour and 10 minutes*

## CRANBERRY MEATLOAF

### Ingredients (4 portions):

- 1 bread roll (from the previous day)
- 1/2 cup lukewarm milk
- 1/3 cup pine nuts
- 3 sprigs of rosemary
- 2 shallots
- 2 tablespoons olive oil
- 1 1/8 lb mixed ground meat
- 1 egg (medium)
- 1/3 cup dried cranberries
- Salt, pepper
- 4 slices breakfast bacon
- 1 3/4 lb savoy cabbage
- 1 tablespoon butter
- 1 cup whipping cream
- Freshly grated nutmeg



### Preparation:

**STEP 1:** Cut bread roll into slices and soak for 10 minutes in milk. Knead the mixture with your hands. Roast pine nuts in an ungreased frying pan until golden brown. Strip the rosemary needles from the stems and chop 1/3 of the needles. Finely dice the shallots. Stew half of the shallots and chopped rosemary in 1 tablespoon of hot oil for 2 minutes.

**STEP 2:** Mix the ground meat, shallot mixture, egg, pine nuts and cranberries together. Season with salt and pepper. Shape the ground meat mixture with your wet hands to form a meatloaf. Spread the rosemary needles on it. Wrap the slices of bacon around it and rub with 1 tablespoon of oil.

**STEP 3:** Carefully place the meatloaf on a baking tray lined with parchment paper and roast it in a preheated oven at 400 degrees (convection heat is not recommended) in the lower third of the oven for 45 minutes.

**STEP 4:** In the meantime, clean the savoy cabbage and cut it into strips. Cook the savoy cabbage for 8 minutes in boiling water, drain it and rinse with cold water. Stew the remaining shallots in melted butter for 2 minutes. Pour in 1/2 cup of water and cream. Boil it down to half of the amount. Press out the savoy cabbage well, put it in the sauce and season it with salt, pepper and nutmeg.

**STEP 5:** Let the cranberry meatloaf settle for 5 minutes. Cut the meatloaf into slices and serve it with the creamed savoy cabbage. Boiled potatoes go well with it.

*Preparation time: approx. 1 hour 20 minutes*

*Hungry for more recipes? Go to [uscranberries.com](http://uscranberries.com).*

## VEAL RISsoles WITH MELTED CRANBERRIES

### Ingredients (4 portions):

- 1/8 cup dried king boletes
- 1 1/8 lb ground veal (mixed ground meat as alternative)
- 1/4 cup low-fat quark (or mascarpone cheese)
- 1 egg (medium)
- 3-4 tablespoons breadcrumbs
- Salt, pepper
- 2 1/4 lbs baking potatoes
- 3 red onions
- 1/3 cup dried cranberries
- 1/3 cup walnuts
- 4 sprigs of flat-leaved parsley
- 1 cup milk
- 3 1/2 tablespoons butter
- Freshly ground nutmeg
- 2 tablespoons neutral vegetable oil



### Preparation:

**STEP 1:** Soften the king boletes in 1/3 cup of hot water for 15 minutes. Mix the ground veal, quark, egg and breadcrumbs. Strain the king boletes, then crush and chop them. Mix the mushrooms into the ground veal mixture and season with salt and pepper. Shape the ground veal mixture with moist hands into 8 rissoles and let them cool.

**STEP 2:** Peel the potatoes and cut them into coarse pieces. Boil them for 20-25 minutes in saltwater with the lid on. In the meantime, cut the onions into halves and then cut them into strips. Chop the cranberries, walnuts and parsley leaves. Melt 1 1/2 tablespoons of butter. Fry the onions in the melted butter over medium heat for 5 minutes. Add the cranberries and walnuts. Fry them briefly and season with salt and pepper. Mix in the parsley and set aside.

**STEP 3:** Heat the oil with 1/2 tablespoon of butter in a nonstick frying pan. Fry the rissoles in the pan over medium heat for 10-15 minutes, turning them occasionally. At the same time, boil the milk, 1 tablespoon of butter, salt, pepper and nutmeg. Strain the potatoes. Wait briefly until the steam is gone and finely mash them. Stir in the milk mixture and, if necessary, season again. Heat the melted cranberries and serve with the veal rissoles and potato puree.

*Preparation: approx. 1 hour 10 minutes*



# “Cran-tastic” Confectionary Favorites



## CRANBERRY APPLE BUTTER CAKE

### Ingredients (16 slices):

- 3 2/3 cups flour
- 1/8 cup fresh yeast
- 2/3 cup sugar
- 1 cup soft butter
- 2 eggs (medium)
- 3/4 cup lukewarm milk
- 1 pinch of salt
- 1/2 teaspoon ground cinnamon
- 1 1/3 lb apples (for instance, Russet or Holsteiner Cox)
- 2 tablespoons lemon juice
- 1/2 cup dried cranberries
- 1/3 cup sliced almonds



### Preparation:

**STEP 1:** Knead the flour, yeast, 1/4 cup sugar, 1/4 cup butter, eggs, milk and salt with the dough hook of the hand mixer for 5 minutes. Cover the cake batter and leave it in a warm place for 40 minutes.

**STEP 2:** Pour the cake mixture into a greased, deep baking tray (14 3/4 in x 11 3/4 in) and spread it evenly across the tray with flour-coated hands. Leave it for another 20 minutes.

**STEP 3:** Whisk 2/3 cup butter, 1/4 cup sugar and cinnamon with the whisk of the hand mixer until creamy. Peel the apples, cut them into quarters, remove the core and slice them into thin pieces. Mix with lemon juice.

**STEP 4:** Make holes close to each other in the cake batter with your finger. Put the cinnamon-butter mixture in an icing bag with a plain nozzle. Squirt the cinnamon-butter into the holes. Spread the apples and cranberries on top of the cake mixture. Sprinkle with sliced almonds and 1/8 cup sugar. Bake in a hot oven at 400 degrees (convection heat 350 degrees) in the bottom third of the oven for 25 minutes.

*Preparation time: 1 hour (plus rising time)*

## CRANBERRY BREAD PUDDING

### Ingredients (6 servings):

- 1/2 lb white toast bread
- 1 2/3 cups milk
- 1/3 cup walnuts
- 2 eggs (M)
- 1/2 cup softened sweet butter
- 1/4 cup sugar
- 1 packet vanilla sugar
- 1 tsp zest of 1 organic lemon
- 1/2 cup breadcrumbs
- 1/2 cup dried cranberries
- Butter and breadcrumbs for the baking form

### For the sauce:

- 1 cup cranberry nectar
- 1 heaped Tbsp cornstarch
- 1/4 cup dried cranberries

### Preparation:

**STEP 1:** Dice toast. Heat milk and pour over bread cubes. Let it soak for 20-30 minutes. Finely chop the walnuts.

**STEP 2:** Separate the eggs and beat the egg whites until stiff. Cream the butter while gradually adding sugar, vanilla sugar, egg yolks and lemon zest. Stir in soggy bread, walnuts and breadcrumbs. Fold in beaten egg whites and cranberries. Grease a bundt cake form (approx. 4 1/4 cup or a pudding dish with lid) with butter and coat with breadcrumbs. Pour in bread mixture. Cover bundt cake form tightly with aluminum foil. Fill a large pot with 6 inches of water and bring to a boil. Immerse bundt cake form into the water. Cover pot with a lid and let it simmer for about 45 minutes over low heat.

**STEP 3:** Boil cranberry nectar. Whisk cornstarch with some cold water. Stir nectar with cornstarch and bring to a boil again. Add cranberries and let it cool.

**STEP 4:** Remove bundt cake form from the water. Let it cool for 10 minutes. Slide bread pudding from the baking form onto a plate. Slice pudding and serve it with cranberry sauce.

*Preparation time: approx. 90 minutes*





## CRANBERRY SORBET

### Ingredients (4 servings):

- 1/3 cup dried cranberries
- 1 2/3 cups cranberry nectar
- 2/3 cup confectioners' sugar
- 1 organic orange

### Tip with fresh cranberries:

Instead of dried cranberries, you can use fresh cranberries during the period from October to January. Therefore, mix 1 1/4 cups cranberry nectar with sugar and bring to a boil over low heat while stirring. Simmer for 5 minutes uncovered. Remove from heat, and stir in 1 1/2 cups fresh cranberries, orange juice and zest. Let it cool, puree and freeze. Then continue with the recipe.



### Preparation:

**STEP 1:** Mix dried cranberries with nectar and sugar, and bring to a boil over low heat. Let it simmer without the lid for about 15 minutes.

**STEP 2:** Wash the orange with hot water and dry. Grate 1 Tbsp from orange peel and squeeze out juice. Remove cranberries from heat and stir in orange juice and zest. Let it cool. Puree the mixture, pour into a cold-resistant bowl and place in the freezer.

**STEP 3:** After one hour, stir the mixture well and put it back into the freezer. Repeat this process 2 to 3 times. Remove sorbet from the freezer about 15 minutes before portioning and serving into chilled glasses.

*Preparation time: approx. 40 minutes + 3 hours deep freezing*

## CRANBERRY QUARK (FARMERS' CHEESE) STRUDEL

### Ingredients (12 slices):

- 1/2 mango (1/4 lb fruit flesh)
- 1/2 cup butter
- 1 3/4 cup low-fat quark (mascarpone cheese as substitute)
- 4 egg yolks (medium)
- 1/3 cup sugar
- 4 teaspoons cornstarch
- 1 pinch of salt
- 1/2 cup dried cranberries
- 2 tablespoons brown sugar
- 8 sheets of strudel pastry (from the refrigerator)
- 1/4 cup chopped pistachios



### Preparation:

**STEP 1:** Peel the mango, cut off the fruit flesh from the core and chop it into 1/2 in large cubes. Melt the butter.

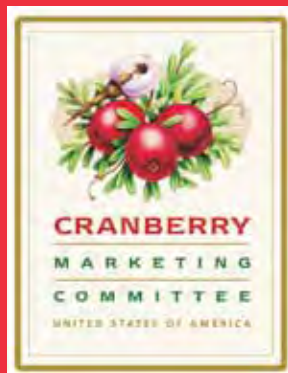
**STEP 2:** Strongly squeeze the quark in a clean dish towel. Beat the egg yolks and sugar with the whisk of the hand mixer until creamy and foamy. Stir in the quark, cornstarch and salt. Mix in the cranberries and mango.

**STEP 3:** Place 1 sheet of strudel pastry on a clean dish towel and brush it with melted butter. Cover it with a 2nd sheet of strudel pastry, and also brush this with butter and sprinkle 1/2 tablespoon brown sugar. Place a 3rd sheet of strudel pastry on top of this, brush again with butter, and sprinkle this with another 1/2 tablespoon of brown sugar and cover with a 4th sheet of strudel pastry. Pour half of the quark mixture in the lower third onto the pastry. In doing so, leave a 1 1/8 in wide pastry strip uncovered. Use the dish cloth to roll the pastry around the quark filling and place the roll on a baking tray lined with baking paper. Process the 4 other sheets of strudel pastry in the same way, and place them on the baking tray. Brush the strudel with the remaining butter.

**STEP 4:** Bake the strudel in a preheated oven at 400 degrees (convection heat 350 degrees) on the middle rack for 30 minutes. Roughly grind the pistachios in the food chopper. Let the strudel cool down a little, brush it with a little melted butter and serve sprinkled with pistachios.

**Preparation time: 40 minutes (plus baking time)**

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