

Ok now, lets NOT forget the SAUCE....Here are some of my FAV takes on a Holiday Tradition

Cranberry sauce recipes:

Jellied Cranberry Sauce with Fuji Apple



Cranberries only need to be cooked for a few minutes before they burst and form a sauce. To mold the sauce so it is sliceable, I added an apple, which is also loaded with pectin, a natural gelling agent.

Ingredients

1 12-ounce bag fresh cranberries
1 large Fuji apple, peeled and cut into 1/2-inch dice
1 cup(s) sugar
3/4 cup(s) water

Directions: Line an 8-by-4-inch loaf pan with plastic wrap and spray the plastic wrap with nonstick cooking spray. In a medium saucepan, combine the cranberries with the apple, sugar and water. Bring to a boil and cook over moderately high heat, stirring frequently until the cranberries are completely broken down and the sauce is very thick, about 15 minutes.

Scrape the cranberry sauce into the prepared pan and refrigerate until chilled, about 3 hours. Invert the jelly onto a serving plate and remove the plastic wrap. Garnish with fresh cranberries and rosemary sprigs. Slice with a serrated knife before serving.

This next one is my ever trustworthy....

Basic Never-fail Cranberry Sauce

NOTE: To serve I usually pour it into a round decorative (hole in the middle) Bundt or gelatin mold



Ingredients:

1/4 cup freshly squeezed orange juice
1/4 cup 100 percent cranberry juice, not cocktail
1 cup honey
1 pound fresh cranberries, approximately 4 cups

Directions: Wash the cranberries and discard any soft or wrinkled ones. Combine the orange juice, cranberry juice and honey in a 2-quart saucepan over medium-high heat. Bring to a boil and then reduce the heat to medium-low and simmer for 5 minutes.

Add the cranberries and cook for 15 minutes, stirring occasionally, until the cranberries burst and the mixture thickens.

Do not cook for more than 15 minutes as the pectin will start to break down and the sauce will not set as well. Remove from the heat and allow to cool for 5 minutes. Carefully spoon the cranberry sauce into a 3 cup mold. Place in the refrigerator for at least 6 hours and up to overnight.

Remove from the refrigerator, overturn the mold and slide out the sauce. Slice and serve.

Chunky Cranberry Sauce (Silly EASY)



Ingredients:

1 pound fresh or frozen cranberries
1 1/2 cups apple juice
1 cup sugar

Directions: In a large saucepan, combine the cranberries with the apple juice and sugar. Simmer over low heat until the berries burst and the sauce is jammy, about 20 minutes. Transfer the sauce to a heatproof bowl, let cool, then refrigerate until chilled.

(uncooked) Gingered Cranberry-Raspberry Relish



NOTE: To make ahead: Cover and refrigerate for up to 1 week.

Ingredients:

1 12-ounce package fresh cranberries
1/2 cup granulated sugar
1/2 cup crystallized ginger minced, (choose soft nuggets over disks, if possible)
3 cups raspberries (2 pints), fresh or frozen (not thawed)

Directions: Pulse cranberries and ginger in a food processor until coarsely chopped. Transfer to a medium bowl. Stir in sugar. Gently stir in raspberries, **NOTE:** It is fine to crush some of them. Cover and refrigerate for at least 3 hours to let the flavors combine.

Redder Than Red Cranberry Sauce



Ingredients

1 (12-ounce) bag fresh cranberries
7 ounces caster sugar (super fine or to make just pulse in the food processor a few times until fine consistency)
3 tablespoons cherry brandy
4 fluid ounces water
Lemon juice, optional

Directions: Place all the ingredients in a pan and cook until the liquids have reduced to a thick cranberry sauce.

NOTE: The pectin-rich nature of the fruit means that it solidifies briskly as it cools, so take the pan off the heat to stop it from cooking and reducing even when you still think there is still too much liquid. It will congeal.

Once the berries have burst, which should be after about 10 minutes, it should be ready. Taste to test whether the sauce needs more sugar (if you find it too sweet just add some lemon juice).

Ohhhhh THIS next one is good too!!!

Tart Cranberry Dipping Sauce



Ingredients

1 pound frozen cranberries
2 cups orange juice
3 cups ginger ale (Vernor's IF you can find it)
2 tablespoons maple syrup
2 tablespoons light brown sugar
1/2 teaspoon kosher salt
1 orange, zested

Directions:

Combine all ingredients in a non-reactive saucepan (stainless steel), and bring to a boil. Reduce heat and simmer, stirring occasionally, for 30 to 45 minutes or until liquid is reduced by half. Carefully puree with stick blender or blender until smooth. Check for seasoning and serve in small ramekins.

These are just some of the many variations YOU can have fun with!!

ENJOY!!