



Cranberry Chicken with Rice

You will need:

1 tbsp. olive oil	1/4 cup chopped onion	1/4 cup ketchup
1 tsp. dry mustard powder	1 can cranberry sauce	1/4 cup brown sugar
1 tbsp. apple cider vinegar	2 lbs. boneless, skinless chicken breast	

Instructions:

- Chop onion
- Preheat oil in a large skillet, add onions and sauté until clear
- Cut chicken pieces into 2 inch square pieces. Add chicken to skillet and cook 3-4 minutes on each side
- In a medium bowl combine ketchup, mustard powder, cranberry, packed brown sugar, and vinegar. Stir until mixed and then pour into skillet
- Cover and cook over medium heat for 15 -20 minutes

Cranberry Vinaigrette

You will need:

1 can jellied cranberry sauce	5 tbsp. red wine vinegar	salt and pepper to taste
1/4 cup extra-virgin olive oil		

Instructions:

- Whisk together cranberry sauce and vinegar in a small bowl
- Slowly add olive oil until well blended
- Add salt and pepper
- Store, refrigerated, in an airtight container

Cranberry Rolls

You will need:

2 (8 oz.) tubes crescent dinner rolls	1 can jellied cranberry sauce	
1 cup dark brown sugar	1 tsp. cinnamon	1/4 stick (1/8 cup) butter

Instructions:

- Combine cranberry sauce, 3/4 cup brown sugar, and cinnamon until well blended
- Using a square (2 triangles of crescent rolls together), spread mixture over surface
- Starting at one end, roll dough into a jelly roll halfway
- Repeat with other end so that both rolls meet in the center
- Repeat procedure with each square
- Place on aluminum foil-lined cookie sheet and dot with butter
- Sprinkle with remaining 1/4 cup sugar and a dash of cinnamon
- Bake at 400 degrees for 15 minutes or until golden brown

Cranberry Party Meatballs

You will need:

1 can jellied cranberry sauce 12 ounce bottle of chili sauce
2-pound bag of frozen, precooked meatballs

Instructions:

- Combine sauces in large saucepan
- Cook over medium heat until smooth
- Add meatballs; cover and cook until meatballs are heated; stir occasionally

Slow Cooker Instructions:

- Place meatballs in slow cooker
- Combine sauces and pour over meatballs
- Cover and cook 4 hours

Frozen Cranberry Salad

You will need:

1 can jellied cranberry sauce 2 tbsp. lemon juice 1 - 3 oz. pkg. cream cheese
1/3 cup confectioners sugar 1/4 cup mayonnaise 3/4 cup chopped walnuts or pecans
1 cup Cool Whip

Instructions:

- Mash cranberry sauce; add lemon juice and blend
- Pour into 1 quart tray or pan
- Soften cream cheese, add sugar and mayonnaise; mix well
- Add nuts; fold in Cool Whip
- Spoon cheese mixture over cranberry mixture; freeze until firm

Cranberry Apple Salad

You will need:

1 can jellied cranberry sauce 1 (3 oz.) pkg. strawberry jello
2 cups finely chopped apples 1 1/4 cups boiling water

Instructions:

- Dissolve jello gelatin in boiling water
- Break up cranberry sauce with fork and add to jello mixture
- Chill until very thick
- Fold in apples and pour entire mixture into a mold or a pan; refrigerate until solid

Quick Cranberry Ideas

- **Cranberry Flavored Cream Cheese:** Pour some cranberry jelly over a block of cream cheese and serve with crackers
- **Cranberry Glazed Brussels Sprouts:** Roast some Brussels sprouts and toss with a little bit of cranberry sauce
- **Cranberry Orange Popsicles:** Mix orange juice and cranberry sauce to make a sweet-yet tart frozen treat
- **Cranberry Syrup:** Simmer cranberry sauce and some orange juice over a low heat until it's the consistency of syrup
- **Cranberry + Cheddar Grilled Cheese:** Add some cranberry sauce to the inside of the grilled cheese sandwich before you grill it. It's a little messy, but really good!