

Cranberry *Vaccinium macrocarpon*

Tips for Use:

- Fresh cranberries can be frozen for up to nine months and used in recipes without thawing.
- Fresh cranberries can be kept in the refrigerator for two to three months in an airtight bag or container.
- Add dried cranberries to warm and cold cereals, salads, yogurt, cottage cheese, grain-based dishes, meat dishes, and baked goods.

Herbed Cranberry Chicken

For the Chicken:

6 large or 8-9 medium bone-in, skin-on chicken thighs
1 teaspoon dried thyme
1 teaspoon black pepper

½ teaspoon salt
4 cloves garlic, minced
2 tablespoons salted butter

For the Rest of the Dish:

5 cloves garlic, chopped
4 sprigs of rosemary leaves, chopped
¼ cup chicken broth (6 tablespoons broth if using fresh cranberries)
2 tablespoons coconut aminos, (can substitute soy sauce or gluten-free tamari, ideally reduced sodium)

1 tablespoon balsamic vinegar
1 tablespoon honey (can use 2 tablespoons honey if using soy sauce)
1 teaspoon lemon juice
1 ½ cups frozen or fresh cranberries
Slices of lemon
Sprigs of rosemary

Combine the thyme, pepper, salt and minced garlic together. Toss chicken thighs in this mixture.

Preheat oven to 400°F. In a large skillet, heat the butter over medium-high heat. Once melted and very hot, carefully place the chicken thighs in the pan, one at a time, skin side down. After adding each thigh, wait 10 seconds or so before adding the next thigh – this will make sure the butter stays hot enough to sear the thighs. In order to get super crispy skin, it's very important to not move the thighs around after you place them in the pan.

Allow the thighs to sear skin side down for 7-10 minutes (reduce the heat down to medium if the butter starts to burn). Carefully attempt to flip one of the thighs over using a pair of tongs. If the chicken flips over easily, the skin is crispy enough and you can flip them all over. If the skin is sticking to the pan, wait an additional minute and try again. Repeat with the remaining thighs until they are all skin side up.

Scatter the chopped garlic and half of the chopped rosemary all over the chicken in the pan. Continue searing on the other side for an additional 2-3 minutes. Sprinkle the cranberries around the chicken. Combine the chicken broth, coconut aminos, balsamic vinegar, honey and lemon juice and pour the mixture into the pan around the thighs. Top the chicken with the remaining chopped rosemary and place the rosemary sprigs in the pan.

Place the pan into the oven and roast for 20-30 minutes or until the internal temperature of the largest thigh reaches at least 165°F. Garnish with lemon slices and sprinkle of salt and pepper prior to serving.

Julie Chiou
Tablefortwoblog.com

Roasted Sweet Potatoes with Cranberries

4 medium sweet potatoes, peeled and cubed	½ teaspoon thyme, dried
2 tablespoons maple syrup	¼ teaspoon rosemary, dried
3 tablespoons olive oil	¼ teaspoon nutmeg
7 garlic cloves, smashed and roasted	1 cup cranberries, fresh or frozen
½ teaspoon sage, dried	

Line a cookie sheet with aluminum foil. Brush with oil, and preheat the oven to 450°F.

Put all the ingredients except the cranberries in a medium bowl, and gently stir to combine. Spread evenly in the pan.

Bake for 10 minutes, then stir it to prevent burning. Rotate the pan. Bake for another 10 minutes, then add the cranberries and more olive oil. Stir well.

After another 10 minutes of baking, remove from the oven and serve immediately.

Notes:

- Don't overcrowd, put the cubed potatoes in a single layer on the roasting tray.
- To increase the flavor, evenly coat cubes with oil and spices.
- To prevent burning, turn the cubed veggies twice in 10-minute intervals
- Cook more than you think you'll need as cubed potatoes shrink when roasted.
- To make this sweeter, drizzle with extra maple syrup or balsamic vinegar after baking.

Brooke
SavortheFlavour.com

Cranberry Mojitos

$\frac{3}{4}$ ounce fresh mint (about 1 handful)
 $\frac{1}{3}$ cup granulated sugar
1 $\frac{1}{2}$ cups premium vodka
 $\frac{1}{2}$ cup fresh squeezed lime juice

2 cups cranberry juice cocktail
12 ounces soda water
1 cup whole cranberries (garnish)
1 lime sliced in wedges (garnish)

Add fresh mint (leaves only) and granulated sugar to a large pitcher. Muddle together to break down leaves into smaller pieces with a long wooden spoon or muddling tool.

Add vodka and lime juice, stir until sugar dissolves. Add cranberries and cranberry juice, refrigerate until serving, up to 24 hours. Add ice and soda water, serve in stemmed cocktail glasses, including a few of the whole cranberries and a lime wedge.

Adapted by Michelle McGrath PR from the Certified Pastry Aficionado
Cranberries.org

Cranberry Margarita

Cranberry Margarita

1 $\frac{1}{2}$ shots tequila
1 shot or cranberry juice cocktail
 $\frac{1}{4}$ cup whole berry cranberry sauce
 $\frac{1}{2}$ shot of triple sec

10 ice cubes
Sweetened dried cranberries, garnish
Lime, garnish

Combine all ingredients except garnish in a blender. Blend on high until smooth and frosty. Serve in margarita glass. Garnish with dried cranberries and a lime wheel.

Cape Cod Cranberry Grower's Association
Cranberries.org

Herb Cranberry Sauce

12 ounces cranberries, washed
½ cup dark brown sugar, packed
½ cup water
1 teaspoon chopped rosemary or ⅓ teaspoon dried
1 teaspoon chopped thyme or ⅓ teaspoon dried
1 cinnamon stick, or ½ teaspoon ground cinnamon

In a medium-sized pan, add cranberries, brown sugar, water, rosemary, and thyme. Bring sauce to boil over medium-high heat. Reduce heat and simmer for 15 to 20 minutes, or until cranberries pop and the mixture has slightly thickened. Make sure to stir occasionally, about every 5 minutes.

Turn off heat and remove cinnamon stick. Taste sauce and add more sweetener if desired. If needed, add more water for a thinner sauce.

Allow to cool slightly to thicken before serving. Yields 1 ¼ cups

Cool completely and store in an airtight container in the refrigerator for up to 1 week or up to 1 month.

Jessica Gavin
JessicaGavin.com

Do you have a recipe using cranberry to share?
email educator@herbsociety.org