

Give Thanks for Cranberries

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From Aunt Olivia's Kitchen

Cape Cod cranberry growers celebrate a bumper crop this year, and that's good news for all of us who look forward to having loved ones join us for Thanksgiving dinner. It's not a bit too early to begin preparations; doing everything possible ahead of time makes the holiday a pleasure for the hostess as well as for her guests.

Cranberries, in Aunt Olivia's day as in our own, found their way into sauces and jellies, and both were served with the Thanksgiving bird whether turkey, goose, or duckling graced the table. In addition, often as not, cranberry conserve, crunch, relish, or whip was on the menu, together with cranberry bread, cake, or pie. Sometimes there was cranberry candy. And for very special moments, cranberry cordial.

Traditional **Cranberry Sauce**, easy to make, pretty in a crystal bowl, tart-sweet to the tongue, will keep for weeks, refrigerated. For a small quantity:

1/2 C. water
1 C. sugar
2 C. cranberries, washed and picked over

In a medium saucepan, combine water and sugar; bring to a rolling boil and add berries. Do not cover pan; watch to see it doesn't boil over. Simmer, but do not stir, for ten minutes. Remove from heat. Allow to cool without stirring. Spoon into a pint jar.

A nice **Cranberry Conserve** offers flavor variety and good texture.

1 orange, washed and squeezed; save juice, pulp and peel
2 C. water
4 C. cranberries, washed and picked over
1 C. water
1 C. seedless green grapes, cut in quarters
3 C. honey (or 2 1/2 C. sugar and 2 C. water)
1/2 C. walnut meats, coarsely chopped

In a large saucepan, bring 2 C. water to boil; add orange juice. Grind orange peel in food chopper; add to juice and cook until very soft. In another large saucepan cook cranberries in 1 C. water for ten minutes or until the skins pop. Pour berries into a large sieve placed over the saucepan in which you have cooked the orange; rub berries through sieve to add their pulp to orange. Add grapes and honey (or sugar); cook until mixture heaps on a spoon. Remove from heat and stir in chopped walnuts. Turn into sterile jars, cool and seal. Makes eight jelly jars.

Aunt Olivia's **Cranberry Crunch** is a dessert treat you may want to prepare and serve during Thanksgiving weekend when you use up leftovers.

1 C. uncooked rolled oats
1/2 C. flour
1 C. brown sugar
1/2 C. margarine
2 C. cranberry sauce, jelly or a cup of each

In a bowl, combine oatmeal, flour, and sugar. Cut in margarine until mixture is crumbly. Grease an 8" x 8" baking pan; pat half of dough into pan. Cover with cranberry sauce, jelly, conserve, or what-have-you. Top with balance of dough. Bake 45 minutes at 350°. Cut in squares and serve with a dollop of vanilla ice cream.

Another easy method for using cranberries yields a fine **Cranberry Relish** that is particularly tasty with roast beef.

2 C. cranberries, washed and picked over
1/2 C. sugar
1/2 C. prepared horseradish sauce
Juice of half a lemon

Grind cranberries in food chopper; combine with other ingre-



dients, stirring thoroughly. Mix up this relish a few days before you plan to serve it so that its flavors will blend while it stands in your refrigerator.

Aunt Olivia never heard of a blender and she would have marveled at the ease with which a food processor handles chopping, slicing, and grinding chores. If she had had either appliance, she would surely have used it to make **Cranberry Whip**.

1 pkg. orange-flavored gelatin
1 C. cranapple juice
2 C. cranberries
1 small red apple
1/2 C. sugar

In a small saucepan, bring cranapple juice to a boil, stir in gelatin, and pour into blender or processor bowl. Quarter and core, but do not peel, apple. Slice apple into blender. Turn blender on high and drop berries, a few at a time, into mixture until it gets too thick to circulate. Pour into footed glass dishes and refrigerate. Top with whipped cream just before serving.

It would hardly seem like Thanksgiving to the Lovells if we didn't find, at some time over the holiday weekend, a plate of sliced **Cranberry Bread** being passed around the table. Uncle Henry was particularly fond of this light moist bread; he even liked it toasted at breakfast.

2 C. flour
1 C. sugar
1 1/2 t. baking powder
1/2 t. baking soda
1 t. salt
1 egg
1/2 C. orange juice
1 T. grated orange rind
3 T. cooking oil
1/2 C. chopped walnuts
2 C. cranberries, chopped coarsely

by Lydia Lovell

Into a large bowl, sift flour, sugar, baking powder, baking soda, and salt. In a smaller bowl, beat egg until lemon colored, add orange juice, rind, and oil. Make a hollow in dry ingredients; pour in egg mixture all at once. Mix only enough to dampen. Fold in nuts and berries. Spoon into a greased pan 9" x 5" x 3", spreading batter into corners and along sides slightly higher than in the middle. Bake at 350° about an hour until toothpick in center comes out clean. Remove from pan and cool on wire rack. Wrap in foil and store overnight before slicing.

No better molded salad exists than that made according to Aunt Olivia's recipe for cranberry mold, but it is one dish I never serve if my guests include youngsters under the age of 21. Why? Because kids don't like molded salads, that's why. Why don't they? I haven't the vaguest notion. I know only that **Cranberry Salad** is wasted on them but relished by adults.

2 C. cranberries, chopped coarsely
1 C. water
1 T. lemon gelatin
1/2 C. cold water
1/2 C. sugar
1/4 t. cinnamon & 1/8 t. ground cloves
1/2 C. diced celery & 1/2 C. diced apples
1/4 C. walnuts chopped coarsely

In medium-sized saucepan, cook berries in a cup of water for 20 minutes. Meanwhile, soften gelatin in 1/2 C. cold water. Add sugar and spices to cooked cranberries, stir in gelatin, and remove from heat. Allow to cool; stir in celery, apples, and nuts. Pour into a mold and chill. With lettuce or watercress, serves six. Pass a bowl of mayonnaise.

If you are searching for yet another way to use cranberries, try them candied; and if candying them seems like a lot of work, get the menfolk to help. They'll be more willing to participate if you promise to reward them with cranberry cordial. First, though, **Candied Cranberries**.

1 C. sugar
1/2 C. water
Cranberries
1/8 t. cream of tartar
a pinch of salt

In a small saucepan, combine ingredients except cranberries, and boil until mixture just starts to brown. Remove immediately from heat and set pan into a larger pan of boiling water to keep mixture liquid. Spear a cranberry on a toothpick and dip into hot syrup. Stick other end of toothpick into half an apple, a pineapple, or a styrofoam form. To "frost" cranberry, dip tip into powdered sugar. Repeat until syrup or berry supply runs low. Tasty? Really, they are!

And now for **Cranberry Cordial**. The sooner you make it and the longer it can sit, the better it will be.

1 bottle of good quality vodka (1.75 liters)
5 to 6 C. cranberries
4 C. sugar

1 empty bottle, same size
Use a funnel to transfer half the vodka into the empty bottle. Add 2 C. sugar to each half-bottle of vodka. Using an ice pick, puncture a cranberry and drop it into one of the bottles. (Uncle Henry was always very patient about piercing the berries.) Repeat until both bottles are full. Cap loosely and set bottles in a cool dark place for at least two weeks. Strain off cordial and serve after dinner. Reserve strained berries and pass only to grown-ups . . . they are potent!

Happy Thanksgiving. "Eat hearty, and give the ship a good name!"