



{CRANBERRIES}

I did not grow up with cranberries. I am not even sure I knew it as a color.

My introduction to the taste was that dreadful canned jelly; the color is fine but there was something about never really being able to get away from the shape of the can no matter how fine a dish you put it in.

I first picked cranberries about 20 years ago and by now "picking cranberries" is my solace in the midst of summer, knowing that they sit out there in the dunes, absorbing in the sunshine and heat, waiting for me in the Fall.

I love everything about picking cranberries:

- the sound of the years of dead vines underfoot as you slowly move through the current crop, mixed with the sound of the wind in the drying oaks and reeds, and always the distant beep of a truck backing up at the dump.
- the way the purple and deep red berries come into focus as you look around, especially in the slanted light of early morning or just before sunset; as the season progresses and the leaves turn purple too, the hunt is more and more a question of focus.
- the silky feel of the leaves as you run your fingers through them searching for the hidden crop.

I like picking early in the season, when selection of only the ripe berries is important. I like picking late in the season when the search for those not softened or dried is the game.

I pick far too many cranberries. Hence, the need for this book of recipes collected over the years. Big copper and brass bowls of cranberries are wonderful decoration, but the hunter-gatherer in me needs to turn them into more than decoration, into nourishment for the body as they have been, in their gathering, for the soul.

Jelly

Fanny Farmer's

4 cups cranberries 2 cups sugar
2 cups water pinch salt

Boil 20 minutes. Rub through sieve. Cook 3 minutes. Add sugar and salt. Cook 2 minutes. Mold.

Variation: add 2" cinnamon, 24 cloves, 6 allspice to cranberries before cooking (they'll come out in the sieving).

Peter Hunt's

4 cups cranberries 1 tbl lemon juice
2 cups white wine 1 cup sherry
2 cups sugar 2 envelopes gelatin
pinch salt

Simmer cranberries and wine half hour. Strain. Add to juice the sugar, salt, sherry. Simmer 5 minutes. Remove from heat. Stir in gelatin dissolved in quarter cup water. Mold when cool. Chill.

Relishes

Lemon Relish

4 cups cranberries 1 cup sugar
1 cup raisins pinch salt
1 lemon

Grind fruits, medium blade. Add sugar and salt.

Orange/Apple Relish

4 cups cranberries 4 apples
1 large orange 3 cups sugar

Grind fruit, medium blade. Add sugar.

Ginger Relish

1 cup cranberries 1 tbl chopped ginger
1/4 cup light brown sugar 1/4 cup cider vinegar
1/4 cup chopped celery 2 tbl water
2 tbl chopped onion 2 tsp Dijon mustard

Boil all, then reduce and simmer, stirring, until thickened (about 10 mins.). Serve warm or cold.

SAUCES

Cranberry Sauce #1

4 cups cranberries
2 cups sugar
2 cups water

Cook berries in water until tender. Add sugar. Cook 5 minutes.

Cranberry Sauce #2

4 cups cranberries 1 cup sugar
1 cup maple sugar 1.25 cups water

Simmer about 20 minutes, until they pop. (Another version has 2 cups of water and 1.5 cups of sugar.)

Cranberry Sauce #3

4 cups cranberries 2 cups sugar
zest of 1 orange pinch salt
1.5 cups water

Dissolve sugar and salt in water; boil 5 minutes. Add cranberries and orange zest; simmer about 5 minutes. Skim. (Another version says white wine instead of water.)

Candied Sauce

8 cups cranberries 3 cups sugar
1 tsp mace 1/2 tsp salt

Toss together. Transfer to deep casserole. Bake uncovered at 300° for 1 hour, stirring often (which is why it is a large casserole).

Cranberry, Orange, Port

2 cups cranberries 1 cup water
Grated rind & juice 1/2 cup sugar
1 orange 1 tbl port

Simmer all 10 mins. Store in refrigerator up to 1 week, or freeze.

Sauce Summary

Looks like as many cranberries as you have, somewhere around half as much sugar, some water and maybe some other flavor, if you have it. Cook until you remember it.

Preserve

4 cups cranberries 3/4 cup sugar
1 large orange 1/2 tsp ginger
1 cup raisins 1/2 cup chopped walnuts
1/4 cup honey

Grind orange and cranberries. Mix with rest. Refrigerate.

Conserve

4 cups cranberries 1 orange
2/3 cup water 1.5 lbs sugar
2/3 cup water (again) 1/2 lb chopped walnuts
1/4 lb raisins

Cook cranberries in first 2/3 cup water until pop. Put through food mill. Add more water, raisins, chopped orange, sugar. Simmer 20 minutes. Add walnuts. Cook some more (!).

Pistachio Conserve

4 cups cranberries 3 whole cloves
1 orange 1/2" cinnamon stick
1 cup sugar 3 tbl brandy
1/3 cup water 1/4 cup chopped pistachios

Combine sugar, water, finely chopped orange, cloves and cinnamon; boil 3 mins. Add cranberries and boil, stirring constantly, 6 mins, or until 220°. Stir in brandy and nuts and boil 1 min. Ladle into hot sterilized jars. Refrigerate up to 2 months.

Chutney

3 cups cranberries 1/4 cup chopped candied ginger
2 tart apples 1/2 tsp each curry and salt
1.25 cups brown sugar shredded zest of 1 orange
1/3 cup raspberry 2 shallots, minced
vinegar 3/4 cup toasted chopped
1/2 cup raisins walnuts

Peel, chop apples. Put everything except nuts in saucepan and boil uncovered, stirring occasionally until thickened -- about 20 mins. Stir in nuts (optional). Ladle into hot sterilized jars. Refrigerate 6-8 weeks.

Orange Juice Relish

4 cups cranberries 2 cups orange juice
1/2 cup powdered sugar

Grind fruit. Add sugar and juice. Stand 2+ hours. Drain.

Orange Relish

4 cups cranberries 2 cups sugar
2 oranges

Grind fruit. Add sugar. Stand. (Fanny says 1.5 cups sugar.)

Pineapple Relish

20 oz can crushed pineapple 1/2 cup raisins
2 cups sugar 1/2 cup candied ginger
4 cups cranberries 1/2 cup chopped almonds
2 oranges

Drain pineapple. Add water to syrup to make 2 cups. Boil with sugar until dissolved; add cranberries and simmer 5 minutes. Add raisins, ginger, fruit of both oranges and grated peel of one. Simmer, stirring, 20 min. Add pineapple; simmer 5 min.

Apricot Relish

8 cups cranberries 2 tbl grated orange rind
4 cups dried apricots 5 cups water
2 cups golden raisins 1 cup sugar
2 tsp grated ginger

Chop apricots. Simmer all but sugar until cranberries pop. Remove from heat. Add sugar. Cool.

Kumquat Relish

5 cups cranberries 1/2 cup brown sugar
1 orange 10 seeded and diced kumquats
1 lemon 1/3 cup toasted pine nuts
1/2 cup sugar 1/3 cup cranberry liqueur

Coarsely chop cranberries in food processor. Seed orange and lemon and finely dice in processor. Mix cranberries, fruit and sugars. Process 1/3 of mixture very fine. Add to mixture with kumquats, nuts and liqueur. Refrigerate.

Stuffing

1 cup cranberries	1/4 tsp salt
1/2 orange	1/4 tsp cinnamon
1/2 cup sugar	1/2 cup butter
grated rind 1 lemon	4 cups bread stuffing

Grind cranberries and orange.

Stir in seasonings. Cover and refrigerate 24 hours. At room temperature add butter and bread.

Catsup

4 cups cranberries	1/2 tsp salt
1/2 cup mild vinegar	1 tsp cinnamon
2/3 cup water	1/4 tsp pepper
1 cup brown sugar	2 tsp butter
1/2 tsp each cloves, ginger, paprika	

Boil cranberries in vinegar, sugar and water about 5 minutes. Put through food mill. Add spices. Simmer 3 mins. Add butter.

Ketchup

1 chopped onion	1/2 cup + 2 tbl brown sugar
2 cups water	1/2 cup gran. sugar
3.5 cups cranberries	1/2 tsp 5-spice powder
2" strip orange zest	1.5 tsp salt

Simmer onion in water 15 mins, until tender. Add cranberries and zest, simmer 10 mins. Discard zest. Puree, then force through sieve. Discard solids. Stir in spice, sugars and salt. Simmer 5 mins. Keeps one month in refrigerator.

Horseradish Aspic

2.25 cups water	1 cup cooked diced beets
2 cups cranberry juice	1/2 cup red horseradish
1 cup cranberries	1 tbl red wine vinegar
1/2 cup sugar	2 envelopes gelatin

Boil cranberries in juice, sugar and 2 cups water; simmer 10 minutes. Soften gelatin in 1/4 cup water. Strain cranberries, return liquid to pan. Stir in gelatin, heat until dissolved. Transfer to bowl. Chill, stirring occasionally until like unbeaten egg whites (1.5 - 2 hours). Fold in the rest. Pour into oiled 6 cup mold, cover. Refrigerate about 4 hours.

Lime Chutney

2 cups cranberries	1/2 c cider vinegar
2/3 c brown sugar	1/4 c water
1 diced orange peel	1/4 tsp nutmeg
1 tbl grated lime peel	1/4 tsp ground ginger
3 tbl lime juice	1/4 tsp dry mustard
1 tart apple, diced	1/4 tsp ground allspice

Boil all uncovered about 20 mins. Ladle into hot sterilized jars. Refrigerate 6-8 weeks.

Soup

Cabbage Soup

2 cups cranberries	3 x 10.5 oz chicken broth
3 onions, chopped	1 lb. can diced beets
3 cups cabbage	sour cream
3 tbl brown sugar	
1 tbl salt; pepper	

Add water to stock to bring to 6 cups liquid. Grind cabbage, shred cabbage. Add all but beets and sour cream and simmer 20 minutes. Add beets, including liquid. Serve with spoon of sour cream.

Curried Soup

4 cups chicken stock	1.75 cups light cream
2 cups cranberries	1 tbl cornstarch
1 medium onion	1.5 tsp curry powder
1/4 cup sugar	1 tsp salt
1/4 cup toasted coconut	pinch cayenne
	1 tbl lemon juice

Heat stock, cranberries, chopped onion, sugar. Simmer 10 mins. Mix cream, cornstarch, curry, salt and pepper. Stir into soup. Simmer 10 mins. Remove from heat. Add juice. Puree. Refrigerate. Garnish with coconut.

Duck

5-6 lb duck	1/2 cup brown sugar
1/2 cup red wine	2 cups cranberries
1 chopped onion	juice & rind of 1 lemon
1 chopped garlic clove	1 tbl cornstarch in
parsley	1/4 cup water
1/2 tsp thyme	

Bake quartered duck 1 hour on rack in 350° oven. Discard all but 3 tbl fat. Cook liver and giblets in reserved fat 5 mins. Drain. Add everything except cornstarch. Stir over high heat until cranberries pop. Add cornstarch mix, stirring, until mixture is thick and smooth. Stir in giblets and duck. Bake, covered, at 325° for 1 hour.

Pork Chops

6 loin pork chops (1")	1/2 cup beef broth
salt and pepper	1 tsp grated lemon rind
flour	1/4 tsp cinnamon
3 tbl butter	1/4 tsp ginger
2 tbl oil	pinch cloves
1 medium onion	1 cup cranberries
1 large tart apple	1/2 cup water
1 cup ruby port	1 tbl sugar

Sprinkle chops with salt and pepper; dredge with flour. Brown in oil and 2 tbl of the butter. Transfer to shallow casserole. Pour off all but 2 tbl oil. Saute chopped onion about 5 mins. Remove. Add rest of butter and saute thin sliced apple about 3 mins. Remove. Add port, stock, lemon and spices. Scrape pan. Pour over chops. Cover. 25 mins in 325° oven, turning once. Heat cranberries, water and sugar. Simmer 5 minutes. Drain. Spoon onion, apple and cranberries over chops. Braise until chops tender -- about 5 mins.

Sole

1 cup cranberries	6 fillets sole, skinned
1/2 cup water	salt and pepper
1 tbl sugar	1 cup white wine
5 tbl butter	1/2 cup fish stock
1 cup mushrooms	1/4 tsp dried tarragon
3 tbl scallions	1 cup heavy cream
2 tbl minced parsley	2 tbl chopped pistachios

Waldorf Salad

3 envelopes gelatin	1 cup chopped apple
1/3 cup sugar	1/2 cup chopped celery
1 cup boiling water	1/3 cup chopped walnuts
3 cups cranberry juice	

Mix gelatin and sugar; add boiling water and dissolve. Add juice, chill until sticky. Fold in apple, celery and walnuts. Chill in square pan. Cut into squares. Decide whether or not to eat.

Turkey Salad

1 cup cranberries	1/2 cup diced Swiss cheese
1/2 cup water	1 tbl sesame seeds
1 tbl sugar	1/4 cup white wine vinegar
3 cups cooked turkey	1 tsp Dijon mustard
1 cup celery	1/2 cup peanut oil
1/2 cup scallions	1/4 cup olive oil
1/2 cup water chestnuts	salt and pepper

Boil cranberries, water and sugar. Simmer 10 minutes. Drain. Cool. Combine cranberries, diced turkey, sliced scallions, sliced celery, sliced water chestnuts, cheese and seeds. Mix mustard and vinegar. Whisk in oils and add salt and pepper. Pour over salad. Toss. Refrigerate 2-3 hours.

Beef and Cranberries

1/4 cup salt pork, diced	1 tsp majoram
2 chopped onions	3/4 tsp ground allspice
1 clove garlic, chopped	1 bay leaf, crumbled
3 lbs chuck, cubed	3 tbl brown sugar
seasoned flour	1.5 tsp salt
3 cups cranberries	1/4 tsp pepper
2 10.5 oz cans beef broth	

Render salt pork until crisp; remove and reserve. Cook onions and garlic in rendered fat til translucent. Dredge meat in flour. Brown. Sprinkle 2 tbl flour over. Add cranberries, broth plus water to equal 3 cups. Add seasonings. Bake, covered, at 300° for 2.5 hours.

Desserts

Open Tart

4 cups cranberries	2 tbl cornstarch
3/4 cup sugar	2 tbl cold water
1 cup orange juice	12" circle pie dough
pinch salt	grated rind 1/2 lemon

Simmer cranberries with sugar, orange juice, salt and rind for 10 mins. Cool. Puree. Return to saucepan. Add mixed cornstarch and water. Cook until thickened. Turn up 1/2 inch edges of dough on baking sheet. Add filling in even layer. Bake at 400° 25-30 mins.

And Raisin Pie

1.5 cups cranberries	unbaked 9" pie shell
1 cup raisins	soft butter
4 tsp flour	juice 1/2 lemon
1 cup sugar	unbaked top crust
pinch salt	

Combine chopped cranberries and raisins. Add sifted together dry ingredients and toss. Fill shell, dot with butter and sprinkle with juice. Add top crust. Prick top. Bake 20 mins. At 425° and 25 mins at 350°.

And Orange Tart

2 oranges	1/2 tsp allspice
1/2 cup water	1/2 tsp cinnamon
3 tbl quick cook tapioca	pinch salt
4 cups cranberries	2 tbl butter
1 cup sugar	2 8" pie shells, cooked

Grind peeled and depithed oranges; combine with water and tapioca and cook 5 mins, stirring. Add cranberries and sugar. Cook until cranberries pop. Add spices, salt and butter. Spoon into shells and cook. Top with whipped cream or vanilla ice cream.

Simmer cranberries, sugar, water 10 mins. Cool. Puree. Saute minced mushrooms and scallions in 5 tbl butter 3 minutes. Add parsley. Cook 2 mins. Cool. Sprinkle skinned sides of fish with pepper and salt. Mix cranberry and mushroom mixtures. Spread evenly over fish. Roll up. Secure with toothpicks. Melt 3 tbl butter in skillet. Arrange fish. Add wine and stock. Simmer slowly, covered, about 10 mins. Remove fish, keep warm. Boil liquid with tarragon. Reduce to half (5 mins). Add cream. Cook about 5 mins. Spoon over fish. Sprinkle pistachios.

Barbecued Ribs

3 lbs pork riblets	1/2 tsp onion powder
1 cup cranberry sauce	1/4 tsp salt
1/2 cup hoisin sauce	1/4 tsp pepper

Grease broiled pan rack. Remove fat and membranes from riblets. Place pork, meaty sides up, in single layer on rack in broiler pan. Cover with foil and bake 50 mins. In 375° oven. Mix remaining ingredients. Brush pork with half of mixture. Bake uncovered 10-20 mins or until pork is tender. Heat remaining cranberry mixture to boil as sauce to serve with pork.

Sweet Potatoes

6 sweet potatoes	soft butter
2 cups cranberry sauce	cinnamon

Cook potatoes 20 minutes in boiling salted water. Drain and peel. Halve lengthwise. Arrange in lightly buttered baking dish. Spread with butter, sprinkle with cinnamon. Spread sauce. Bake at 350° uncovered for 20 mins.

Red Cabbage

2 cups cranberries	
1 medium red cabbage	1 cup red wine
4 slices bacon	1/4 cup cider vinegar
2 apples peeled,	1.25 tsp salt
cored, into eighths	1/2 cup dark brown sugar
	nutmeg

Toss together shredded cabbage, diced and rendered bacon, cranberries and apples. Mix other ingredients together and pour over cabbage. Boil, simmer 30 mins.

Cranberry Apples

8 apples 1/2 cup water
1 cup cranberry sauce 1/4 cup sugar
butter

Core apples. Small pieces butter in each cavity. Pour mixed cranberry sauce and water over apples in baking dish. Bake in 400° oven, basting, until tender. Sprinkle with sugar. Put under broiler until sugar melts and tops are glazed.

Cranberry Crunch

1 cup quick rolled oats 1/2 cup butter
1/2 cup flour 2 cups cranberry sauce
1 cup brown sugar

Mix oats, flour, sugar, butter until crumbly. Put half in creased 8 x 8 pan and cover with cranberry sauce. Top with rest. 45 mins in 350° oven. Serve warm with whipped cream.

Cranberry Apple Crisp

1.5 lb cooking apples 1/4 cup honey
3 cups cranberries 1 tsp cinnamon
3/4 cup apple juice 1/2 tsp nutmeg
1/2 cup maple syrup 1/4 lb rolled oats
1/4 cup butter

Peel, core and slice apples and place in baking pan. Boil cranberries, apple juice, syrup 5 mins. Pour over apples. Melt butter and honey, stir in spices and oats until evenly covered. Spread on top of cranberries and tamp down. Bake in 350° oven 1.25 hours.

Cranberry Orange Bread

3/4 cup sifted flour 1/2 cup chopped walnuts
3/4 cup sugar 1 tsp grated orange peel
1/5 tsp baking powder 1 egg
1 tsp salt 3/4 cups orange juice
1/2 tsp baking soda 2 tbl salad oil
1 cup chopped cranberries

And Pear Tart

1 pie crust Topping:
1/2 cup sugar 1/4 cup sugar
4 tsp cornstarch 1/4 cup flour
2 tsp cinnamon 2 tbl butter, soft
4 cups thin sliced peeled pears
3/4 cup cranberries

Put crust in 9" tart pan with removable bottom. Combine sugar, cornstarch and cinnamon; mix well. Add pears and cranberries, toss to coat. Put in crust. Combine all topping ingredients; mix with fork. Sprinkle over filling. Bake at 375° 45-55 mins until pears are tender. Serve warm or cool.

And Apple Pie

1/2 cup sugar 1/2 cup honey
2 tbl flour 1 tbl butter
1/4 tsp cinnamon 2 cups cranberries
1/4 tsp salt 2 cups diced apples
1 tsp grated orange peel

Combine sugar, flour, cinnamon, salt, peel, honey, butter. Boil 2 mins. Add cranberries and apples. Boil 5 mins. Cool. Pour into pastry lined 9" pie pan. Place pastry cover over. Cut slits. 425°, 35 mins.

Cranberry Jubilee

2 cups cranberries 1/4 tsp ground clove
1 cup sugar 1 tsp cornstarch
1/2 cup water 1 tsp cold water
1/2 tsp cinnamon 2 tbl butter
1/2 tsp nutmeg 1/3 cup cognac

Boil cranberries, sugar, water and spices; simmer 5 mins. Add cornstarch mixed with water and cook until thickened. Remove from heat and stir in butter. Warm cognac, pour over cranberries, ignite. Serve over vanilla ice cream.

Carrot Cake

1.5 cups flour	2 eggs
3/4 cup sugar	1/2 tsp vanilla
1.5 tsp baking soda	1/2 cup chopped cranberries
1 tsp cinnamon	3 medium shredded carrots
1/2 tsp salt	Glaze:
1/4 tsp ground cloves	1 cup powdered sugar
1/4 tsp ground nutmeg	3 oz soft cream cheese
1/2 cup soft butter	1-2 tbl milk

Combine flour, sugar, soda, cinnamon, salt, cloves and nutmeg. Combine butter, eggs and vanilla and beat at medium speed until creamy at medium speed. Reduce to low and add flour mix. Beat 1 to 2 mins. By hand stir in cranberries and carrots. Spoon into greased and floured 8" round cake pan. Bake 45-50 mins in 350° oven. Cool 15 mins. Glaze: beat at low speed powdered sugar and cream cheese until smooth. Stir in enough milk for glazing consistency. Pour over warm cake.

Muffins

3 cups flour	1/2 cup shortening
3 tbl baking powder	1 egg, beaten
1.5 tsp salt	1 cup milk
4 tbl sugar	1 cup fine chopped cranberries
1 tsp grated orange rind	

Stir flour, baking powder, salt, sugar and rind. Cut in shortening. Add egg and milk mixed together. Stir. Fold in cranberries. Bake in greased muffin pans at 425° for 20-30 mins.

Other Muffins

2 cups flour	1 cup cranberries
1 tbl baking powder	1 cup milk
2/3 cup sugar	3 tbl melted butter
1/2 tsp salt	

Sift dry ingredients. Chop cranberries with milk and butter processor. Pour over dry. Stir to moisten. Fill buttered cups. Bake at 400° for 25 mins.

Sift together flour, sugar, baking powder and soda, salt. Stir in cranberries, nuts and peel. In another bowl combine egg, juice and oil. Add to flour mixture. Stir until just moistened. Pour into buttered and floured 9" loaf pan. Bake at 350° for about 50 mins.

Cranberry and Chocolate Chip Cookies

1/2 cup marg. or butter, soft	1 cup rolled oats
1.5 cups sugar	1.5 tsp baking soda
2 eggs	1/2 tsp salt
1.75 cups flour	1 cup chopped cranberries
2/3 cup choc. chips	

Combine butter and sugar, beat until light and fluffy. Add eggs, mix well. Add flour, oats, baking soda and salt. Mix well. Stir in cranberries and chips. Drop rounded tbl 2 inches apart on greased cookie sheet. Bake at 350° 9-11 mins until edges golden brown. Cool on rack.

Cranberry Orange Biscotti

2/3 cup sugar	2.5 cups flour
1/2 cup vegetable oil	3/4 cup chopped cranberries
1 tbl grated orange peel	1 tsp baking powder
1.5 tsp vanilla	1/4 tsp baking soda
2 eggs	1/4 tsp salt

Beat sugar, oil, peel, vanilla and eggs. Stir in the rest. Turn onto lightly floured board and knead until smooth. Shape into two 10 x 3" rectangles on ungreased cookie sheet. Bake 25-30 mins in 350° oven until toothpick is clean. Cool 15 mins. on sheet. Cut rectangles crosswise into 1/2 inch slices. Place cut sides down on sheet. Bake about 15 mins, turning once, until crisp and light brown. Cool on wire rack.

Cranberry Butter

2 cup cranberries grated zest 1 orange
1/2 cup orange juice 3/4 cup butter, room temp.
1/2 cup sugar 1/2 cup chopped toasted
 pecans

Boil cranberries, orange juice, sugar and zest. Simmer 15 min., stir occasionally. Cool. Puree. Cream butter then beat in puree. Add pecans. Refrigerate. Serve with meat, chicken.

Cranberry Liqueur

8 c cranberries, chopped
4 c sugar
4 c vodka

Combine in glass or ceramic container with non-metallic lid. Shake. Store in cool place 3 weeks, shaking every day. Strain through fine sieve lined with cheesecloth.

Cranberry Syrup

8 cups cranberries 4 cups water
1.5 cups sugar

Simmer 45 mins, stirring occasionally. Pour into sieve over bowl. Strain 20 mins. Discard solids. Should be 2 cups. Either add water or boil down to 2 cups. Chill.

Steamed Pudding

1.5 cups flour 1/2 cup light molasses
1 tsp baking powder 1/2 cup cranberries (yes, more)
2 tsp baking soda 1/2 cup hot water
1 cup cranberries grated rind one lemon

Sift flour, powder, soda. Add 1 cup cranberries and toss. Separately combine the rest. Add to flour and stir. Pour into double boiler, tightly cover. Cook 2 hours. Serve with custard sauce.

Another Steamed Pudding

1/2 cup butter 1.25 tbl baking soda
1 cup sugar 1/2 cup milk
3 eggs 1.5 cups cranberries
3.5 cups flour

Cream butter and sugar. Add beaten eggs. Add alternately sifted flour and soda and mix. Stir in berries. Turn into buttered mold. Cover and steam 3 hours.

Creamy Pudding

6 cups cranberries 3/4 tsp grated orange peel
4 cups water 6 egg yolks
3/4 cup sugar 2 tbl Kirsch
2 tbl flour 1 cup heavy cream

Simmer cranberries and water 8 mins. Drain. Puree. Strain. Press through sieve. Mix sugar and flour in saucepan. Add cranberry puree and orange peel. Cook stirring until bubbles for 1 minute. Whisk eggs. Gradually whisk in half the above mixture. Then whisk all this into rest in pan (got that?). Cook over low heat, stirring, until thickens (6-8 mins). Transfer to bowl. Stir in Kirsch. Cover. Refrigerate. Beat cream until stiff. Stir 1/2 cup into cold cranberry mixture. Fold in remaining. Refrigerate in individual dishes.

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