

Christmas Open House
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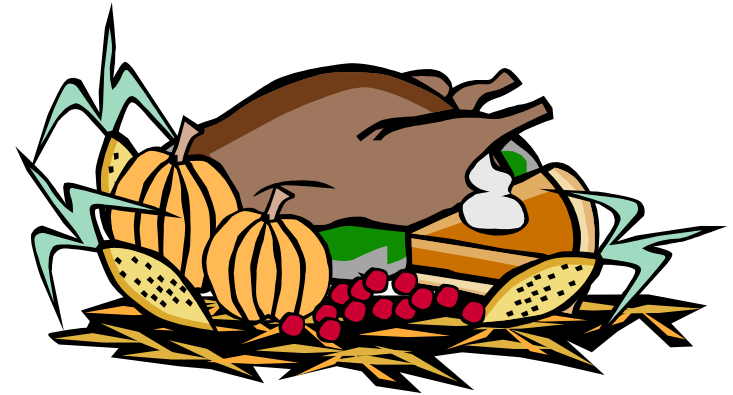


Saturday, Dec. 6
10 am to 4 pm

Wisconsin Cranberry
Discovery Center
204 Main Street, Warrens

Information: (608) 378-4878

Cooking with Cranberries



Wisconsin Cranberry
Discovery Center
Warrens, WI

Nov. 8, 2008

www.discovercranberries.com

Rachel's Cranberry Cream Puffs

*Presented by Rachel Reeck,
2008-2009 Warrens Cranberry Festival Queen*

½ cup water
3 tablespoons butter
½ cup all-purpose flour
Dash of salt
2 eggs
1 cup whipping cream
¼ cup plus 3 tablespoons powdered sugar, *divided*
3 tablespoons whole cranberry sauce

Preheat oven to 400°F. Spray a cookie sheet with nonstick cooking spray.

In a saucepan over medium heat, bring water and butter to a boil. Add flour and salt all at once; stir quickly. The mixture will form a ball almost immediately. Remove from heat and place batter in a mixing bowl. Next add the eggs – one at a time – stirring with a wooden spoon until mixture is smooth. Drop the batter onto the cookie sheet forming either three larger mounds or six smaller mounds. Bake for 15 minutes, then lower oven temperature to 350°F. and bake another 30 minutes. Let cool.

In a chilled mixing bowl, beat the whipping cream until soft peaks form. Gradually add ¼ cup powdered sugar, beating until almost stiff. Fold in the whole cranberry sauce.

Sliced the cooled cream puffs in half and fill the bottoms with the cranberry filling. Replace the tops of the cream puffs and sprinkle with the remaining powdered sugar (about 1 tablespoon per cream puff).

Yield: 3 large or 6 small cream puffs.

Chocolate Chip Cranberry Biscotti

Presented by Anita Reeck, WCDC Taste-Test Kitchen Baker

1¾ cups all-purpose flour
¾ cup sweetened dried cranberries
½ cup chocolate chips
1 cup flour
⅛ teaspoon salt
2 teaspoons baking powder
1 cup sugar

Layer all ingredients in the order listed above in a 1-quart food storage jar with tight-fitting lid. Lightly pack down ingredients before adding another layer.

Cover top of jar with fabric; attach gift tag with raffia or ribbon.

Chocolate Chip Cranberry Biscotti Mix

1 jar Chocolate Chip Cranberry Biscotti Mix
1 tablespoon vegetable oil
1 teaspoon vanilla extract
½ teaspoon almond extract
3 large eggs, beaten

Preheat oven to 350° F. Place contents of the jar into a large bowl; stir until blended.

In a medium bowl, whisk together the vegetable oil, vanilla, almond extract and eggs. Add egg mixture to flour mixture; stir until just moistened.

Knead dough on a lightly floured surface until smooth. Divide dough in half. Shape each half into an 8-inch long log. Place logs 6 inches apart on a baking sheet coated with nonstick cooking spray, then flatten each to 1-inch thickness.

Bake 35 minutes. Remove logs from baking sheet; cool 10 minutes on a wire rack. Cut each diagonally into 15 half-inch size slices. Place slices cut side down on baking sheet. Reduce heat to 325° F. Bake 10 minutes. Turn cookies over; bake an additional 10 minutes. Remove from baking sheet and cool completely on a wire rack. Makes 2½ dozen.



Cooking with Cranberries Special

**For coming today, get \$1.00 off the price of
'Wisconsin Cranberry Growers Favorite Recipes'**

***Our popular 160-page cookbook
is now in it's 4th printing***

Offer Good Nov. 8, 2008 Only

Cranberry Eggnog Quick Bread

Presented by Anita Reeck, WCDC Taste-Test Kitchen Baker

1 cup all-purpose flour
¾ cup sugar
¾ cup sweetened dried cranberries
¾ cup chopped walnuts
1¼ cup all-purpose flour
1 tablespoon baking powder
1 teaspoon nutmeg
½ teaspoon salt

Layer all ingredients in the order listed above in a 1-quart food storage jar with tight-fitting lid. Lightly pack down ingredients before adding another layer.

Cover top of jar with fabric; attach gift tag with raffia or ribbon.

Cranberry Eggnog Quick Bread

1 jar Cranberry Eggnog Quick Bread Mix
1¼ cups prepared dairy eggnog *or* half-and-half
2 eggs
6 tablespoons butter, melted and cooled
1 teaspoon vanilla

Preheat oven to 350° F. Spray three 5½x3-inch loaf pans with nonstick cooking spray.

Place contents of jar into large bowl and stir until blended. In a separate bowl, whisk together eggnog, eggs, butter and vanilla. Add eggnog mixture to the flour mixture; stir until just moistened. Divide batter evenly among prepared pans.

Bake 35 to 40 minutes or until toothpick inserted into centers comes out clean. Cool in pans 15 minutes. Remove to wire racks; cool completely. Store tightly wrapped in plastic wrap at room temperature.

**Nov. 1 through Dec. 31, the
Wisconsin Cranberry Discovery Center
is open 10 am to 4 pm, Monday through Saturday**

Cranberry Orange Party Snack Mix

Presented by Rachel Reeck

2008-2009 Warrens Cranberry Festival Queen

3 cups Corn Chex cereal
3 cups Rice Chex cereal
3 cups Wheat Chex cereal
1 cup sliced almonds
¼ cup butter, melted
¼ cup brown sugar, packed
¼ cup frozen orange juice concentrate, thawed
½ cup orange flavored sweetened dried cranberries*
*May substitute unflavored sweetened dried cranberries

Preheat oven to 300° F. In a large bowl, mix the cereals and the almonds.

In a microwavable measuring cup, mix the butter, brown sugar and orange juice concentrate. Microwave uncovered on high for 30 seconds (may need to adjust time). Pour over cereal mixture, stirring until evenly coated.

Pour the cereal mixture into a large ungreased roasting pan. Bake uncovered 30 minutes, stirring after 15 minutes. Remove from oven and stir in the sweetened dried cranberries.

Cool completely and store in an airtight container.

Note: Sweetened dried cranberries can be substituted for other dried fruits or berries in many recipes.



This Christmas, treat the “berry” special people on your holiday gift list to one of our gift boxes filled with Wisconsin-made cranberry products.

Cranberry Rocks

*Presented by Rachel Reeck
2008-2009 Warrens Cranberry Festival Queen*

Pour cranberry juice cocktail into ice cube trays. Freeze and – presto – you have Cranberry Rocks. Pop them into a glass of your favorite juice or iced tea. Try freezing Cranberry Rocks on sticks for the kids using their favorite cranberry juice blend.

State Fair Cranberry Oatmeal Cookie

*Presented by Chelsie Popp,
2008-2009 Warrens Cranberry Festival Princess*

$\frac{2}{3}$ cup butter *or* margarine, softened
 $\frac{2}{3}$ cup brown sugar
2 large eggs
 $1\frac{1}{2}$ cups old-fashioned oats
 $1\frac{1}{2}$ cups flour
1 teaspoon baking soda
 $\frac{1}{2}$ teaspoon salt
 $\frac{3}{4}$ cup sweetened dried cranberries
 $\frac{2}{3}$ cup white chocolate chips

Preheat oven to 375° F. Using an electric mixer, beat butter or margarine and sugar together in a medium mixing bowl until light and fluffy. Add eggs, mixing well.

In a separate mixing bowl, combine oats, flour, baking soda and salt. Add to creamed butter mixture in several additions, mixing well after each addition. Stir in sweetened dried cranberries and white chocolate chips.

Drop by rounded teaspoonfuls onto ungreased cookie sheets. Bake for 10 to 12 minutes, or until golden brown. Cool on a wire rack.

Makes approximately 2½ dozen cookies.

Sweetened dried cranberries can be used in recipes when frozen cranberries are unavailable. Simply soak the dried cranberries in cranberry or apple juice for a few hours prior to use. Substitute one-half cup of dried cranberries for one cup of frozen berries.

State Fair Cranberry Oatmeal Cookie Jar Mix

Presented by Anita Reeck, WCDC Taste-Test Kitchen Baker

1 cup flour
1 teaspoon baking soda
 $\frac{1}{2}$ teaspoon salt
1 cup old-fashioned oatmeal
 $\frac{3}{4}$ cup sweetened dried cranberries
 $\frac{2}{3}$ cup white chocolate chips
 $\frac{1}{2}$ cup old fashioned oatmeal
 $\frac{1}{2}$ cup flour

Layer all the ingredients in the order listed above in a 1-quart food storage jar with tight-fitting lid. Lightly pack down ingredients before adding another layer.

Cover top of jar with fabric (a 7-inch circle will cover top of a quart jar). Attach a gift tag containing mixing and baking instructions with raffia or ribbon.

Below are the instructions. For a personalized gift, make your own gift tags using colored construction paper, card stock or recycle your used Christmas cards.

State Fair Cranberry Oatmeal Cookies

$\frac{2}{3}$ cup butter
 $\frac{2}{3}$ cup brown sugar
2 eggs
1 jar State Fair Cranberry Oatmeal Cookie Mix

Preheat oven to 375° F. Using an electric mixer, beat butter and brown sugar together in a large mixing bowl until light and fluffy. Add eggs – one at a time – mixing well. Slowly add the contents of the jar to the creamed butter mixture.

Drop by rounded teaspoonfuls onto ungreased cookie sheets. Bake for 10-12 minutes or until golden brown. Cool on wire racks. Makes approximately 2½ dozen cookies.

To ensure you have cranberries available for your favorite recipes year-round, purchase several extra bags of fresh cranberries now while they are in season and freeze them for later use.

Cranberry Pork Sausage Ring

Presented by Anita Reeck, WCDC Taste-Test Kitchen Baker

2 pounds pork sausage
1½ cups cracker crumbs
2 eggs, beaten
½ cup milk
¼ onion, chopped
1 cup grated apple
½ cup sweetened dried cranberries
Pinch of parsley

Preheat oven to 350° F. In a large mixing bowl, combine all the ingredients listed above and pack into a mold or pan. Place on a cookie sheet to catch grease. Bake for 1 hour. May be baked ahead and reheated for serving.

This recipe is served at Amil's Inn Bed-and-Breakfast, Wilton. Check the WCDC Web site at www.discovercranberries.com for Anita's Cranberry Scone and Crantastic Quiche recipes.

Cranberry Chicken Salad

Presented by Anita Reeck, WCDC Taste-Test Kitchen Baker

1 cup sour cream
½ cup mayonnaise
1 tablespoon tarragon *or* cider vinegar
1 teaspoon salt
1 teaspoon sugar
White pepper to taste
4 cups cooked chicken, diced
2 cups green grapes, halved
1 cup cashews
½ cup fresh cranberries, halved

In a large mixing bowl, combine sour cream, mayonnaise, vinegar, sugar, salt and pepper. Toss with chicken, grapes, cashews and cranberries. Chill and serve.

Cranberry Chicken Salad can be served as a salad or used as the filling for Cranberry Chicken Salad Croissants.

Cranberries & Cream Dessert

*Presented by Lauryn Patterson
2008-2009 Warrens Cranberry Festival Princess*

2 cups flour
1 cup sugar
1 teaspoon baking powder
½ teaspoon salt
½ teaspoon soda
1½ cup fresh *or* frozen cranberries, sliced
2 eggs
1 cup sour cream
½ cup vegetable oil
½ teaspoon vanilla
⅔ cup pecans

Preheat oven to 400° F. Spray an 8x12-inch baking pan with nonstick cooking spray.

In a large mixing bowl, combine the flour, sugar, baking powder, salt and soda. Add cranberries and toss to mix well.

In a medium mixing bowl, beat eggs lightly. Add the sour cream, vegetable oil, vanilla and pecans. Stir until blended. Add egg mixture to the dry ingredients, stirring just enough to moisten. Pour batter into prepared pan.

Bake for 20 to 30 minutes.

Do you get the Cranberry Chatter?



Sign up on our Web site at www.discovercranberries.com for our monthly e-newsletter. Each month you'll receive a new cranberry recipe, along with information about cooking demonstrations and other activities here at the Wisconsin Cranberry Discovery Center.

Cranberry Dream Bars

Presented by Megan Thorsen

2008-2009 Warrens Cranberry Festival Princess Candidate

- 2 cups flour
- $\frac{3}{4}$ cup powdered sugar
- 1 cup butter *or* margarine, softened
- 4 eggs
- 2 cups sugar
- $\frac{1}{2}$ cup flour
- $\frac{1}{2}$ teaspoon salt
- 4 cups fresh *or* frozen cranberries, chopped

Preheat oven to 350° F. In a medium mixing bowl, combine the flour and powdered sugar. Cut in butter until pea-sized crumbs form. Press mixture onto bottom of a 15x10x1-inch jellyroll pan. Bake for 15 minutes or until lightly browned.

Meanwhile, prepare the filling. In a large mixing bowl, blend the eggs, sugar, flour and salt until smooth. Fold in the cranberries. Spread over hot crust. Return to oven and bake an additional 25 minutes or until lightly browned. Cool. Cut into bars.

Whole Cranberry Sauce

Presented by Anita Reeck, WCDC Taste-Test Kitchen Baker

- 2 cups sugar
- 2 cups water
- 4 cups cranberries

In a large saucepan, boil sugar and water for 5 minutes. Add cranberries and boil with stirring until the berries pop (about 5 minutes). Remove from heat; let stand until cool.

Jellied Cranberry Sauce

Presented by Anita Reeck, WCDC Taste-Test Kitchen Baker

- 2 cups water
- 4 cups cranberries
- 2 cups sugar

In a large saucepan, add cranberries to water and boil until the berries pop (about 5 minutes). Add sugar and continue boiling until a drop will gel (about 12 minutes). Mold as desired.

To preserve sauce, pour the sauce mixture into sterilized pint-sized canning jars. Allow about 1 inch head space. Process in a boiling water bath canner for 15 minutes.

Finnish Caramel Sauce with Iced Cranberries

Presented by Bernadine Arena,

Monroe County UW-Extension Master Food Preserver

- 1 12-ounce package fresh cranberries*
- 1 cup plus 2 tablespoons sugar, *divided*
- 1 cup whipping cream
- 2 teaspoons dark corn syrup
- 1 teaspoon vanilla

Coarsely chop the cranberries and mix with 2 tablespoons sugar. Spread on a cookie sheet and freeze 1 to 2 hours.

In a large sauce pan, combine whipping cream and 1 cup sugar. (Pan needs to be large enough so it won't boil over.) Heat to boiling, stirring until sugar is dissolved. Boil hard for 5 minutes or until mixture is slightly thickened, stirring frequently. Remove from heat and add the corn syrup and vanilla

Divide the cranberries between 6 to 8 chilled dessert dishes. Spoon the hot sauce over the berries. Be sure your dishes can handle the hot and the cold.

**A 12-ounce bag of fresh cranberries (the kind most commonly found in grocery stores) is equal to 3 cups. But you may find some cranberry growers who still pack cranberries in a 1-pound bags. A 1-pound bag equals 4 cups of cranberries.*

Hectic Holidays?

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