



Holiday Ideas

(NAPSA)—While the holidays are a time for family and friends to gather, celebrate and revel in the time-honored traditions of the past, you can establish a few memorable holiday traditions of your own.

An easy place to start is with the undisputed icon of the holiday table—cranberries.

The versatile cranberry adds festive flair to all kinds of recipes from traditional to nontraditional and can be teamed with flavors from savory to sweet. Cranberries are easier to use than you may think—just rinse and add to your favorite recipe.

Or in the event you don't have fresh cranberries, sprinkle in some Craisins® Sweetened Dried Cranberries. Their soft, moist texture, vibrant red color and sweet, tangy taste livens up any recipe.

Making homemade cranberry sauce is as easy as 1,2,3. Add a new twist to your basic cranberry sauce by combining several flavors like Tex-Mex, cranberry orange or Waldorf flavor with apples and raisins. The possibilities are almost endless. Although Ocean Spray® Fresh Cranberries are available in stores from only September through December, they can be refrigerated for up to two weeks and frozen for up to a year. And because they're so versatile, be sure to stock up this season for cranberry cookery all year long.

Homemade Cranberry Sauce

- 1 cup sugar
- 1 cup water
- 1 12-ounce package Ocean Spray® Fresh or Frozen Cranberries, rinsed and drained

Bring water and sugar to a boil in a medium saucepan. Add cranberries and return to a boil. Reduce heat and boil gently for 10 minutes, stirring occasionally. Pour sauce into a



bowl, cover and cool completely at room temperature. Refrigerate until serving time. Makes 2¼ cups.

Infuse traditional dishes with the festive flair and effortless ease of today's cooking.

Rosemary Hazelnut Cranberry Bread

Add a slice of life to your breadbasket with this sophisticated combination of rosemary, hazelnuts, cranberries and lemon peel.

- 1½ cups sugar
- ⅔ cup vegetable oil
- ½ cup buttermilk
- 4 eggs
- 2 teaspoons vanilla
- 1 tablespoon grated lemon peel
- 3 cups all-purpose flour
- 2 teaspoons baking soda
- 1 teaspoon salt
- 2 teaspoons dried rosemary, crushed
- 1½ cups Ocean Spray® Fresh or Frozen cranberries, coarsely chopped OR
- 1 cup Craisins® Sweetened Dried Cranberries
- ½ cup chopped hazelnuts

Preheat oven to 350° F. Grease 9x5-inch loaf pan.

Combine sugar, vegetable oil, buttermilk, eggs, vanilla, and lemon peel in a large bowl until well blended. Combine flour, baking soda, salt and rosemary in a separate mixing bowl. Add dry ingredients to liquid mixing just until dry ingredients are moistened. Gently stir in cranberries and hazelnuts. Spoon

batter into prepared pan.

Bake 1½ hours or until toothpick inserted into bread comes out clean. Cool in pan for 10 minutes; let cool completely on wire rack for at least 2 hours.

Makes 15 servings.

Wild Rice Cranberry Stuffing

Combine cranberries, wild rice and cornbread for a unique, hearty stuffing.

- 2 slices bacon, chopped
- 2 tablespoons butter or margarine
- ½ cup chopped onion
- ½ cup chopped celery
- ½ cup peeled, chopped carrot
- 1 cup sliced mushrooms
- 1 cup of Ocean Spray® Fresh or Frozen cranberries OR
- ¾ cup Craisins® Sweetened Dried Cranberries
- 2 cups chicken broth
- 4 cups cornbread stuffing
- 1 16-ounce package wild rice, cooked according to package directions

Cook bacon over medium heat in a stockpot until crisp. Remove bacon and set aside.

Add butter to pan and melt over medium heat. Add onion, celery, carrot and mushrooms. Cook, stirring occasionally, for 8 to 10 minutes or until vegetables are tender.

Add cranberries and chicken broth; bring to a boil over high heat. Remove from heat and add stuffing, wild rice and bacon. Serve immediately.

Makes 14 ½-cup servings.

And remember, Ocean Spray offers around-the-clock help with your holiday needs. Visit www.oceanspray.com for a variety of recipes, pre-set menus, planning guides and tips. Consumer Helpline representatives are also available to take your calls, even on Thanksgiving Day at 1-800-662-3263, Monday-Friday, 9 a.m.-4 p.m. EST.