



photo courtesy of youngcrochet

Come on, you know we have to post some cranberry recipes this month. It is just the way it is. There is more to life than plain ol' cranberry sauce, though. Let's jazz it up a bit with a flavored vinegar that will be wonderful with your holiday meal and will make a lovely hostess gift, as well.

This vinegar can be used in a dressing over salad with mandarin oranges and toasted and sliced almonds or as a marinade.

Cranberry Orange Flavored Vinegar

Yield: about five 8 ounce jars

- 1 lb fresh cranberries
- ½ cup water
- 4 whole cloves
- 2 cinnamon sticks (each ~ 4" long) broken into pieces
- 1 cup sugar
- 3 cups white wine vinegar
- 1 orange sliced into rounds (see tip below)

Wash and drain cranberries
Set ½ cup aside.

In a large stainless steel saucepan, combine remaining cranberries and water. Bring to a boil over medium-high heat. Reduce heat and boil gently, stirring frequently, until cranberries burst. Remove from heat and, using a potato masher, lightly crush the cranberries.

Meanwhile, tie the cloves and cinnamon sticks in a square of cheesecloth, creating a spice bag. Set aside.

Line a strainer with several layers of cheesecloth and place over a glass measure or bowl. Strain juice without squeezing the cheesecloth and measure 1 cup. Discard

cheesecloth and residue. Transfer cranberry juice to a large stainless steel saucepan and add sugar and reserved spice bag. Cook over medium-high heat until sugar dissolves. Add reserved cranberries and vinegar. Bring to a boil over medium-high heat. Reduce heat, cover and heat gently until cranberries are heated through but haven't burst, about 10 minutes. Discard spice bag.

Place 1 orange slice into each hot jar. Ladle hot vinegar into hot jars, leaving $\frac{1}{4}$ inch headspace. Wipe rims clean. Center lid on jar. Screw band down until resistance is met, then increase to finger-tip tight.

Place jars in canner, ensuring they are completely covered with at least 1" of water. Bring to a boil and process for 10 minutes, adjusting for altitude is necessary. Remove canner lid. Wait 5 minutes, then remove jars, cool and store. Be sure to label your jars with the name of the product and the date it was canned.

Tip: For a more elegant look, use 8 oz. wide mouth jars. Choose an orange that is the right diameter for your jar size. If using smaller jars, cut the orange slices into halves or quarters as required.

Cranberry-Orange Marinade

In a bowl, combine $\frac{3}{4}$ cup Cranberry-Orange Vinegar, $\frac{1}{2}$ cup olive oil, 3 tbsp liquid honey, and salt and pepper to taste. Use as a marinade for poultry. Marinate bone-in chicken or turkey in the refrigerator for 4 to 6 hours before grilling.