

Rhapsody in Red: A Cooking Demonstration Featuring the Cranberry!

with Local Chef Connie Spiros

Wednesday, December 14, 2022; 7pm-8pm

Cranberry Salsa Dip with Cream Cheese (make the night before, since flavors need to blend)

- 1 - 12 oz bag (3 cups) fresh cranberries
- ¼ cup minced green onions
- 2 Tbsp minced jalapeno peppers
- ½ cup sugar
- ¼ cup fresh cilantro leaves
- 2 Tbsp freshly grated ginger
- 2 Tbsp fresh lemon juice
- 1 (8 oz) packages of cream cheese

1. Crush cranberries in food processor.
2. Mix all ingredients (except cream cheese) together and let rest for 4-24 hours.
3. Serve over cream cheese.
4. NOTE: good topping for roasted chicken, fish.
5. MAKES enough for a double batch, so freeze some for later use.

Baked Cranberry Chicken Roulades (serves 6)

- 6 skinless boneless chicken breast halves, (or use thin sliced breasts)
- 1 ½ cups herb seasoned stuffing mix
- ½ cup your favorite jam (I used strawberry but apricot is good too!)
- 1/3 cup dried cranberries
- ¼ cup butter, melted
- Nonstick cooking spray

1. Preheat oven to 400 degrees.
2. Place each chicken piece in a plastic bag and pound it out with a mallet.
3. In a medium bowl, combine stuffing, **1/3 cup** jam, **¼ cup** cranberries, and **3 Tbsp** melted butter.
4. For the glaze: combine remaining jam, cranberries and butter and set aside in a bowl.
5. Divide stuffing among chicken pieces.
6. Fold in the sides, roll up the chicken.
7. Hold chicken together with toothpicks.
8. Place chicken rolls in a baking dish greased with cooking spray.
9. Sprinkle with salt and pepper.
10. Bake for 15 minutes. Brush with glaze, bake for another 15 minutes until chicken is cooked.
11. Use a thermometer to be sure it's cooked. Look for temperature to be about 165 degrees.

Cranberry Tart (serves 6-8)

1 ¼ cup fresh or frozen cranberries
¼ cup packed brown sugar
¼ cup chopped walnuts
1 egg
¼ cup sugar
½ cup flour
1/3 cup unsalted butter, melted
Pinch of salt

1. Place cranberries in a greased 9" pie plate.
2. Sprinkle with brown sugar and nuts.
3. In a small bowl, beat egg and gradually add sugar.
4. Beat in the flour and butter.
5. Add a pinch of salt.
6. Pour mixture over berries.
7. Bake at 325 degrees for 40-45 minutes or until golden brown.
8. Serve warm – and it's especially great with ice cream!

Cranberry Mimosas (4 servings)

1 lime, halved
2 Tbsp sugar
1 cup cranberry juice
1 bottle of Prosecco or Champagne
12 fresh cranberries
4 small sprigs of fresh rosemary

1. Rub lime around the rim of champagne flutes and dip in sugar.
2. Pour ¼ cup cranberry juice into each glass and top with Prosecco.
3. Use a toothpick to pike a hole through cranberries.
4. Thread rosemary skewer through cranberries and garnish the mimosa

Shopping List

Produce

2 (12 oz) bags of fresh or frozen cranberries
Bunch of scallions
1 jalapeno pepper
Cilantro leaves
1 lemon
Fresh ginger (small piece)

Meat

4-6 boneless chicken breast halves (easiest to buy thin sliced breasts)

Dairy

8 oz cream cheese
2 sticks butter
1 egg

Grocery

Herb seasoned stuffing mix (1.5 cups)
Favorite jam (I use strawberry or apricot)
Craisins (1/3 cup)
Walnuts (1/4 cup chopped)

Pantry items

$\frac{3}{4}$ cup sugar
 $\frac{1}{4}$ cup brown sugar
 $\frac{1}{2}$ cup flour
salt
Nonstick cooking spray

IF YOU'RE MAKING THE MIMOSAS, add these items to your list:

1 lime
2 Tbsp sugar
1 cup cranberry juice
Prosecco or Champagne
12 fresh cranberries
4 small sprigs of fresh rosemary