

# Ruth's Recipes



I love to cook... it is my first love. I like simple recipes based on proportions – 2 parts of this, 1 part of that and so on. It makes it easy to remember. Here you'll find my personal recipes are for big batches, and save some for the future or share some with friends (or both!) You can scale them up or scale them down to suit your needs. ~ Ruth Stroup "The Insurance Lady".

## Everyday Cranberry Sauce



### Essential ingredients - makes 3 quarts

2 pounds cranberries  
2 cups of sugar  
2 cups water  
2 cups full bodied red wine (can substitute with white wine or water)  
1 Tablespoon Kosher Salt (or 1 teaspoon sea salt)

*Photo by Epicurious*

### Optional ingredients...

4 Bay leaves  
2 Cinnamon sticks  
2 Tablespoons of fresh ground black pepper  
1 Vanilla bean (split and seeds scraped into cranberry mixture)  
2 Tablespoons grated fresh ginger

### Cooking Instructions

- Combine cranberries, sugar, water, wine in large pot (8 quart size or larger - stainless steel lined or copper preferred)
- Bring to a boil, turn down to a simmer and add the optional ingredients
- Continue to simmer until all the berries burst – takes 20-30 minutes - sometimes you have to help them a bit by pressing them against the side of the pot with the back of a wooden spoon
- Allow to cool, remove bay leaves, cinnamon sticks and vanilla bean
- Taste, add sugar if too tart, add water if too thick

## Cooking variations

- Add chopped apple after the cranberries come to a boil
- Substitute apple juice for water or wine (you may need to reduce sugar)
- Use honey in place of sugar – use less
- Replace some of the water or wine with orange juice, add orange zest at the end of the cooking
- Add chopped candied ginger just before serving
- Add chopped pecans just before serving

## CRANBERRY, BEYOND THANKSGIVING + HOLIDAYS IDEAS:

- Turkey sandwich for lunch
- Condiment for Mac & Cheese (yum
- Added to Chicken Salad
- Mix with a vinaigrette dressing for green salad
- Mix into bread pudding (whoa)
- Condiment for French Toast, Pancakes or Waffles
- Add some to your apple pie or crisp
- Add to a smoothie or add some to plain yogurt
- Mix with grain salad (quinoa, faro, brown rice)
- Mix with cream cheese for your bagels (ohh yeah)

### What's your favorite way to eat Cranberry Sauce?

EMAIL US WITH YOUR CRANBERRY IDEAS

