



Festive Jewels

A FRUIT NATIVE TO AMERICA, THESE LITTLE GEMS ADD BEAUTY TO THE HOLIDAYS AND PACK A TANGY PUNCH

CRANBERRIES are available in stores from September through the holidays. They also freeze well for year-round use. Sugared cranberries are fresh cranberries coated in simple syrup and tossed in sugar for a beautiful, festive treat. The best part is that they are easy to prepare with only three ingredients. These little jewels are the perfect combination of sweet and tart.

Here are two ideas for using sugared cranberries as a holiday garnish: a fun Cranberry Gin Fizz and a Classic Cheesecake (use your favorite store-bought brand) made better with the addition of these beautiful berries. Happy Holidays! 🍷



Cranberry Gin Fizz

INGREDIENTS:

- One heaping tablespoon cranberry sauce
- 1 ounce gin
- 1 ounce orange liqueur, such as triple sec or Cointreau
- 1/2-ounce cranberry infused simple syrup (optional recipe below)
- Club soda or sparkling water
- Ice
- Sugared cranberries, for garnish, recipe below
- Rosemary sprig, for garnish

METHOD:

Add the cranberry sauce, gin, triple sec, and ice to a cocktail shaker. Shake vigorously for 10-15 seconds. Pour into a tumbler glass and top with club soda or sparkling water. Garnish with orange slice and rosemary sprig.



Sugared Cranberries

INGREDIENTS:

- 2 cups sugar, divided
- 1 (12-ounce) bag fresh cranberries
- 1/2 cup water



METHOD:

Combine 1/2 cup sugar and 1/2 cup water in a medium saucepan over medium heat, stirring until sugar is dissolved, about 2-3 minutes. Remove from heat.

Stir in cranberries until well coated. Remove cranberries from syrup with a slatted spoon onto a wire rack. Let cool for about 30 minutes until they are slightly damp and tacky, but no longer wet. Drain remaining liquid into a jar with a tight lid (this is cranberry infused simple syrup). Reserve for cocktail.

Place remaining sugar into a container or pan with sides. Add cranberries. Toss and roll cranberries gently in remaining 1-1/2 cups sugar until well coated; let dry for at least 1 hour. If you decide to thread your cranberries onto a sprig of rosemary, it works best to thread the berries and then coat them with sugar. Otherwise, the sugar falls off when you thread them.

Pro Tip

For cheesecake: When preparing your cheesecake, add a layer of full fat sour cream or crème fraîche to the top. Why? It cuts the sweetness of the cheesecake and adds not only a bed for the cranberries, but also a layer of tangy flavor that complements the combination of cake and berries.

Culinary Notes

What is crème fraîche? Crème fraîche is French for "fresh cream." It has a nutty, tangy, and slightly sour flavor, a higher fat content, and is thicker than sour cream. Because its fat content keeps it from breaking when heated, it is great for thickening soups, stews, or sauces. You can find it in the dairy section of Trader Joe's and Heinen's.



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