

2011 Fourth Quarter Recipe Contest Winners

“Cranberry Side Dishes”

This contest ran from October 1, 2011 through December 31, 2011 and the theme was “Cranberry Side Dishes.” After careful consideration by our test kitchen judges, these “berry” good submissions were chosen as the winners!

1st Place: Cranberry Cornbread

Submitted by Ms. Annette Mackey

6 Tbsp. Butter, melted	1 C. flour
½ C. brown sugar, packed	1 Tbsp. baking powder
1 large egg	1 C. yellow cornmeal
1 C. buttermilk	½ tsp. Salt
1 C. coarsely chopped cranberries	2/3 C. chopped nuts

Directions:

Beat butter, brown sugar & egg together in bowl. Mix in buttermilk. Add cranberries & stir. Add dry ingredients. Stir to moisten. Turn into greased 9 x 9” pan. Sprinkle with nuts. Bake at 400 degrees oven for 25 minutes or until toothpick inserted in center comes out clean.

Servings:

12 to 18

2nd Place: Cranberry Walnut Slaw

Submitted by Mr. Bob Nopper

6 C. - green cabbage -sliced thin or shredded
1 ½ C. - dried sweet cranberries
1 C. - shredded carrots
1 C. - sweet onion - sliced thin
1 C. - toasted walnuts chopped.

Dressing:

½ C. walnut oil - toasted
½ C. white wine vinegar
¼ C. water
2 T. cranberry juice
1 T. Dijon or spicy mustard
1 tsp. sugar
1 tsp celery seed
½ tsp sea salt
½ tsp ground white or black pepper

Directions:

Add walnut oil to a small sauce pan and heat on low heat just until you get a toasted aroma from the oil - do not overheat. Allow to cool until lukewarm. In a blender, add oil, vinegar, water, cranberry juice, mustard, sugar, celery seed, salt & pepper. Pulse until well blended and set aside. In a large bowl add cabbage, carrots, cranberries, onions.

About one hour before serving, pour dressing over cabbage mixture, toss until coated, add toasted walnuts just before serving.

Servings:

about 22- ½ cup servings

3rd Place: Cranberry Orange Relish

Submitted by: Ms. Bridget Hanzalik

1 pound fresh cranberries, rinsed

1 orange, whole

½ lemon, whole

1 C. granulated sugar (more or less depending on preference)

½ C. pecans

1 pinch salt

Directions:

Place all ingredients in a food processor. Pulse until the mixture is the consistency of relish and is slightly chunky. Add more sugar, if desired. Refrigerate until ready to serve.

Servings:

6 to 8

The Wisconsin Cranberry Discovery Center runs recipe contests each quarter. Please visit our web site for information on the current contest and enter for your chance to win! Become a fan on Facebook to stay updated on all the latest Wisconsin Cranberry Discovery Center News!