

CRANBERRY MARKETING COMMITTEE USA PRESENTS

Cooking With Cranberries

Chef's Recipe Collections from around the world



Note from the Executive Director of the Cranberry Marketing Committee U.S.A.

Fresh, frozen, dried, sauce and juice, chefs and mixologists from around the world are discovering the unrivaled versatility of cranberries.

We've asked some of our global "cran-bassador" connoisseurs to share an original favorite recipe to share with you. We also hope you'll enjoy learning a little bit more about these remarkable and very talented contributors - many of whom have developed dozens of cranberry-infused recipes over the years.

Our recipes span the globe from China, Germany, Mexico, Poland, Russia, South Korea, and the U.S. So get your cran on and allow us to do the translation for you with these ten specially-selected recipes!

Best,



Scott J. Soares
Executive Director, CMC

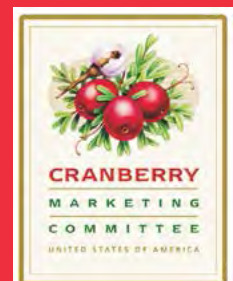


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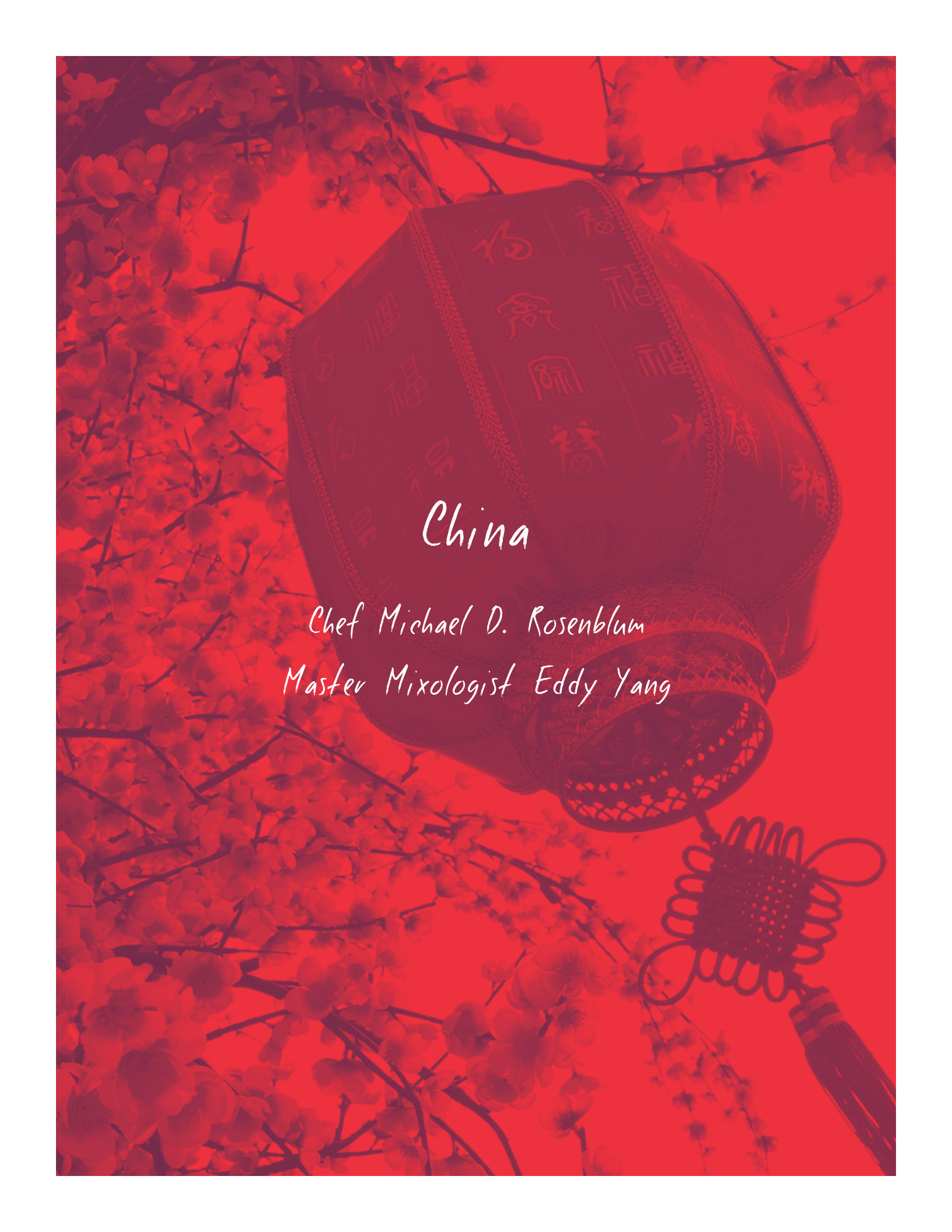
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China

Chef Michael D. Rosenblum

Master Mixologist Eddy Yang



"Often referred to as the fruit naturally created for China, this special berry is revered globally for its super concentration of nutrients and nearly unlimited adaptability in the kitchen."

Chef Michael D. Rosenblum

Executive Chef, Food & Beverage Manager, Residence of The Ambassador of The United States of America to The People's Republic of China, Executive Chef Owner, Blue Persimmon Private Kitchen, Chef-Advisor, USDA Agricultural Trade Office (ATO)

Chef Michael Rosenblum's career in the hospitality industry spans 17 years and 5 countries, ranging from Michelin-starred New York restaurants to China's top hotels. He holds a BA in Asian Studies from Cornell University, a Grand Diplôme in Culinary Arts from The French Culinary Institute in New York as well as Master Chinese Pastry Chef certification from the Chinese government.

Arriving in China in 1998, Michael is both fluent and literate in Mandarin Chinese. Chef Rosenblum

has owned, operated and consulted for numerous food and beverage outlets throughout the world and is recognized in America as a budding authority in classic and contemporary Chinese cuisine. As such, he has authored and contributed to a wealth of literature on the subject of food and culinary culture. Michael divides his time between his official duties at the Ambassador's residency, private consulting, as well as serving the ATO.

Cranberry Rubbed Chicken Panini with Cran-Rosemary Aioli

Ingredients (4 servings):

1 ½ lb. chicken breast
¼ cup cranberry swirl
1 ¼ teaspoon salt
5 teaspoons vegetable oil
1/8 teaspoon Sichuan pepper powder
2 teaspoons fresh rosemary

For cran-rosemary aioli

3 Tbsp. frozen cranberries
3 Tbsp. mayonnaise
2 ½ Tbsp. dried cranberries
1 teaspoon salt
½ teaspoon Sichuan pepper powder
1 teaspoon rosemary
4 Tbsp. vegetable oil

Cranberry Swirl

¾ cup frozen cranberries
1 cup water
1/3 cup sugar
1/4 teaspoon orange zest
Dash of salt

Preparation:

STEP 1: Combine the chicken, cranberry swirl, salt, oil and pepper powder together. Finely mince the rosemary and add it to the bowl. Mix well, massaging the marinade ingredients into the meat.

STEP 2: For the cran-rosemary aioli, place the frozen cranberries and vegetable oil in a mixing bowl and puree until smooth. Add the mayonnaise. Working from the center, stir gently until all of the cranberry-oil mixture is emulsified. Finely chop the rosemary and dried cranberries and add them to the mayonnaise mixture. Season with the salt and peppercorn powder.

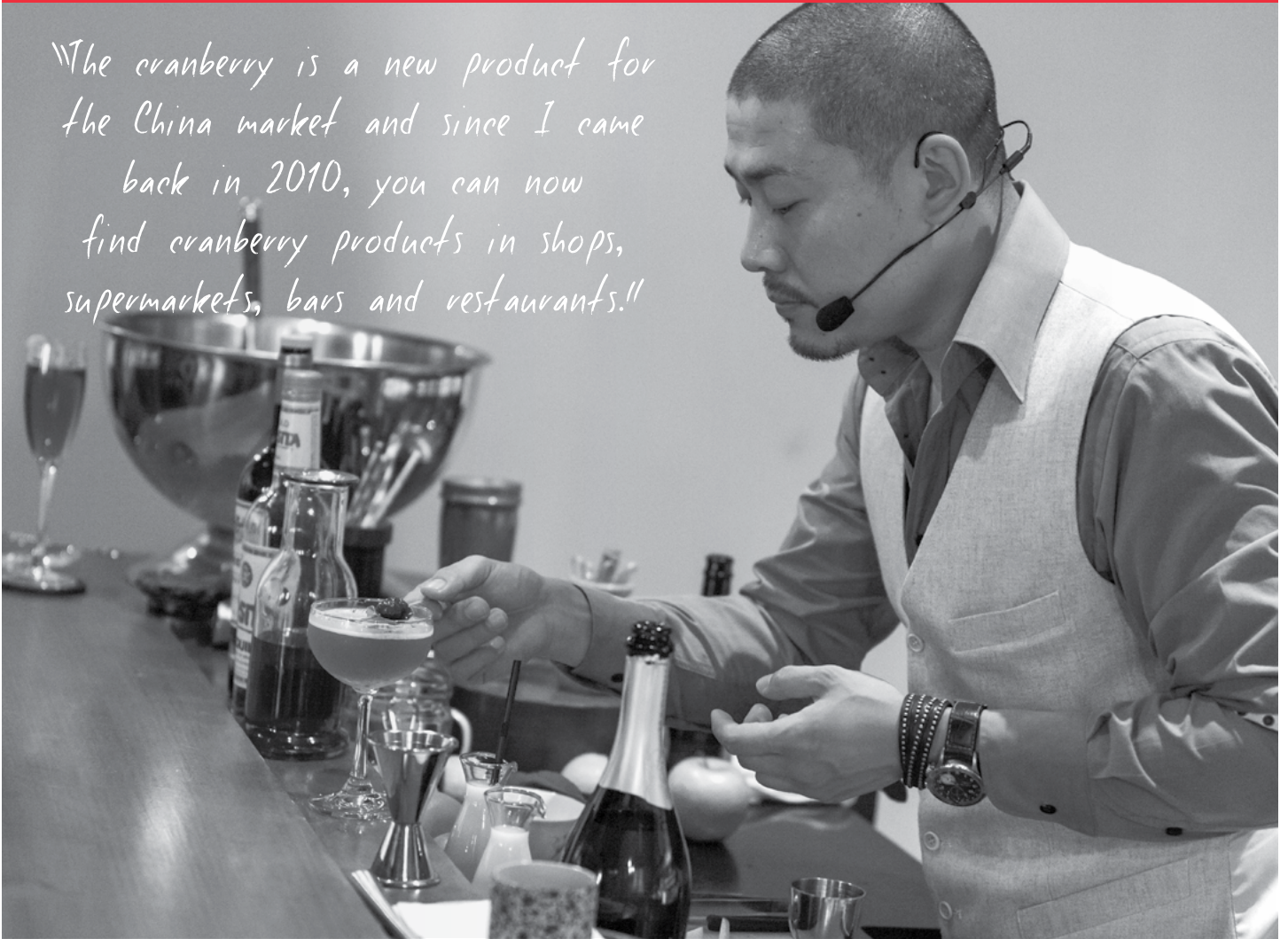
STEP 3: Heat a grill or cast iron pan over high heat. Grill the chicken until fully cooked. Allow to cool fully before slicing. To assemble the sandwich, toast the brioche until golden. Spread a generous layer of the mayonnaise on both; toast the brioche until golden. Spread a generous layer of the cran-rosemary aioli on both sides of the toasted bread. Layer the arugula, cheese, grilled chicken and dried cranberries onto one side of the sandwich. Top with the other toast. Slice and serve.

Cranberry Swirl

Combine the frozen fruit, sugar, zest, water and salt in a sauce pot over medium heat. Simmer for 20-30 minutes, or until the liquid has reduced and the contents have thickened. Reserve.



"The cranberry is a new product for the China market and since I came back in 2010, you can now find cranberry products in shops, supermarkets, bars and restaurants."



Master Mixologist Eddy Yang

Eddy Yang is the DRiNK Magazine Ambassador and one of the faces of China's bartending family.

Eddy Yang is the DRiNK Magazine Ambassador and one of the faces of China's bartending family. After ten years working in London, including a stint as manager of a leading bar in Detroit, Eddy returned to his native China where he managed the bar at LAN in Shanghai. Eddy then joined DRiNK in 2010, and ever since has been tirelessly

educating bartenders the length and breadth of China through competitions, masterclasses and now videos. If you want to get a taste of all that knowledge and skill, head to Eddy's very own bar, called the Tailor, next to Jing'an Temple in Shanghai.

Cranberry River Blossom

Ingredients (4 servings):

1 1/2 oz. bourbon
1/2 oz. cream cherry
1/3 oz. hibiscus flower syrup
1/2 oz. lime juice
1 3/4 oz. cranberry juice cocktail
Sparkling water to top

Garnish:

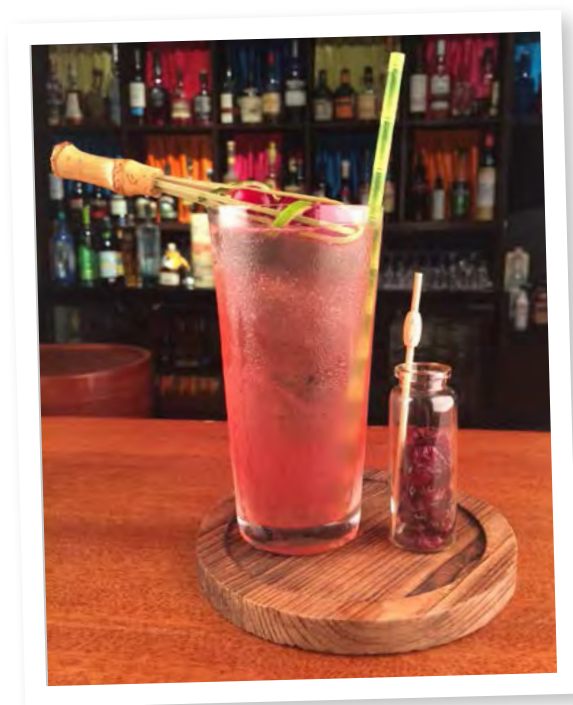
Frozen or fresh cranberries and lime peel in a cocktail pick.

Preparation:

STEP 1: Pour bourbon, cream sherry, hibiscus flower syrup, lime juice, and cranberry juice cocktail into a mixer and shake.

STEP 2: Pour over chilled glass filled with ice.

STEP 3: Top with sparkling water (approx. 1/2 inch). Garnish with frozen or fresh cranberries and lime peel in a cocktail pick.





Germany

Chef Andreas Bärenklau

GERMANY



Chef Andreas Bärenklau

Gastronomic head of the Marina Sea Restaurant at the Starnberger Lake

Andreas Bärenklau has worked as a kitchen director in famous German and international hotels – among them are the Park Hyatt in Hamburg, the Grand Hyatt Berlin, the Grand Hotel Residencia on Gran Canaria and the Berkeley Court Hotel in Dublin. Additionally Andreas has worked on the

well-known German cruise ship MS Deutschland as the Chef de Cuisine.

Since 2013, Mr. Bärenklau is the gastronomic head of the Marina Sea Restaurant at the Starnberger Lake.

Cranberry Salmon Tartar

Ingredients (Serves 4):

1 Tbsp. dried cranberries
¼ cup cranberry juice cocktail
1 red apple
1 teaspoon maple syrup
5 ½ oz. smoked salmon (in one piece)
5 ½ oz marinated salmon (in one piece)
1 teaspoon olive oil
red pepper from the mill
1 bunch of dill

Preparation:

STEP 1: Wash and finely slice the apple (preferably with a slicing machine). Line a baking sheet with a silicone baking mat, and spread apple slices on top. Make sure they don't overlap each other. Bake in a preheated oven at 300°F for about 20-25 minutes.

STEP 2: Finely chop the cranberries and cook with cranberry juice in a small pot until the berries are soft. Add maple syrup for flavor.

STEP 3: Cut both salmon pieces into small cubes and mix with olive oil and pepper. Rinse the dill, shake dry and chop. Mix it together with the cranberries and salmon tartar. Assemble apple slices and salmon tartar into small turrets and serve on plates.

Preparation time: approx. 30 minutes



The background image is a monochromatic green photograph. It features a variety of textures and objects: a woven shawl with a geometric pattern, a cornucopia (a traditional Mexican woven basket), and a large bunch of fresh cilantro. The lighting is soft, creating a sense of depth and highlighting the intricate details of the woven fabrics and the freshness of the herbs.

Mexico

Chef Mariano Sandoval

*From a professional standpoint,
I have been able to bond with
cranberries more closely as an
amazing choice for cooking.*

*They are brilliant and
essential when cooking.
I am 'cranberized' forever!!!*



Chef Mariano Sandoval

Sub-Director of Sacchi Culinary Art Academy and food author

A gastronomy graduate of the famous “Claustro de Sor Juana” University in Mexico City, Mariano is passionate for Mexico’s gastronomy. He has appeared in a variety of food magazines and is also the host chef of “Venga la Alegría” morning TV show that is aired by TV Azteca broadcaster, reaching 2.5 million viewers every day Monday through

Friday. Mariano also participates in elgourmet channel that reaches 300,000 viewers by cable TV.

Chef Sandoval is a member of the Editorial Council of Buen Mesa, which is the gastronomy section of famous Reforma newspaper that prints 136,976 copies on every edition.

Cranberry Seafood Esquites

Ingredients (Serves 4):

½ thinly sliced red onion
 2 thinly sliced red cuaresmeño chiles
 (or substitute jalapeño)
 ½ cup sweet corn kernels
 ½ cup blue corn kernels (or substitute white)
 ¼ cup dried cranberries
 6 sprigs epazote, chopped (laurel, cilantro or
 parsley can be substituted)
 Water
 Salt
 1 Tbsp. vegetable oil
 1 cup orange juice
 1 Tbsp. mescal (or tequila)
 15ml olive oil
 ½ cup precooked octopus, chopped
 ½ cup medium-size shrimps, clean and without
 head
 ¼ cup baby scallops
 Freshly grounded black pepper
 ¾ cup grated Cotija cheese (or Feta cheese)
 ½ cup mayonnaise
 Powdered guajillo chile (or California chili)

Preparation:

STEP 1: For the esquites, lightly fry onion and chile in a pan with oil; add corn kernels, cranberries, and epazote, pour water; season and cook for approximately 10 to 15 minutes.

STEP 2: For the seafood, mix it with orange juice, mezcal, and olive oil; season with salt and pepper. Leave to marinate for 30 minutes in the refrigerator; drain. In a pan with olive oil sauté seafood; add to the esquites, cook for 2 minutes; set aside.

STEP 3: To serve, place a portion of esquites in each plate, add mayonnaise, guajillo chili, and Cotija cheese.

Preparation time: 45 minutes





Poland

Chef Robert Sowa



"I really like using cranberries in my kitchen. Its taste is unique. Sweet and sour at the same time, they go perfectly with good consummate sauces served with meat and as an addition to pastries and desserts. This versatile usage makes it one of the most interesting ingredients."

Chef Robert Sowa

Robert Sowa is a famous chef and authority in the field of culinary arts as well as the owner of the Sowa & Przyjaciele restaurant. He is well known for his television and radio shows. He is the former

chef of the Polish team in football and was awarded many prestigious prizes. He published the books "Life Loves to Eat", "In Search of the Perfect Taste" and "Essence of Taste".

Cranberry Dip with Fried Potato Wedges

Nothing beats homemade fries enhanced by this addictive cranberry dip!

Ingredients (Serves 4):

1 1/2 lb. potatoes
4 Tbsp. oil
Salt and pepper to taste

For cranberry dip:

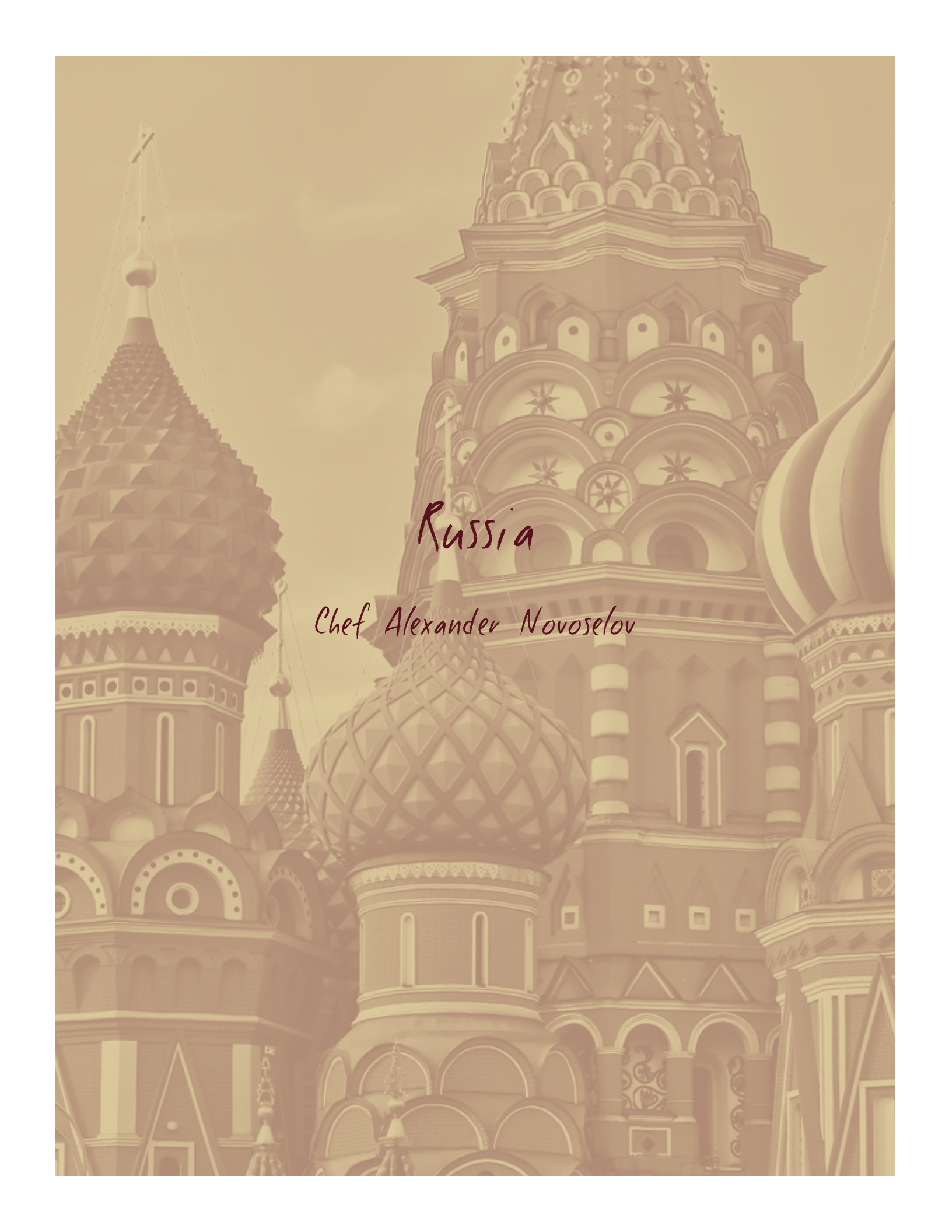
1 spring onion (or substitute scallion)
2 oz. dried cranberries
1 oz. chili sauce (sweet and sour)
3 Tbsp. ketchup
2-3 teaspoon curry powder

Preparation:

STEP 2: Scrub potatoes under running water thoroughly. Cut potatoes into thin wedges. Heat oil in a large, nonstick pan. Fry potato wedges for about 15 minutes on both sides, turning them over occasionally. Season with salt and pepper.

STEP 2: Clean, rinse, and finely dice spring onion. Chop cranberries. Stir chili sauce with ketchup, curry, cranberries and spring onion. Serve with potato wedges. Tip: for a BBQ party, cut potatoes into slices, brush with oil, and cook over the grill.





Russia

Chef Alexander Novoselov



Chef Alexander Novoselov

Chef, Dantes Restaurant, Moscow

Alexander's professional evolution began at one of Moscow's finest culinary schools after which he received a degree in food industry, production economics, and management. After gaining valuable experience working under the tutelage of Chef Swintzov Yuri at OGNI restaurant, he was offered a position as head chef at Dantes Restaurant.

In 2014, Alexander participated in "My Kitchen", a culinary TV show hosted by Evgeniy Ribov. He often teaches master chef classes such as a summer course called the "Cranberry USA Summer Master Class". Alexander is in touch with the "pulse" of Moscow and says that embracing a healthy lifestyle through keeping fit, eating healthy food, and leisure time outdoors is a key element of our lives.

Cranberry Sauce Salad with Grilled Chicken Breast

Ingredients (Serves 4):

1 lb. chicken breast
 4 cups (packed) salad leaves
 4 Tbsp. cranberry sauce
 ½ cup physalis (Cape Gooseberry)
 ½ cup cherry tomatoes
 2 ½ Tbsp. olive oil for salad dressing
 ¼ cup vegetable oil for chicken marinade
 Salt & pepper to taste

Cranberry Sauce:

8 cups fresh or frozen cranberries
 8 cups water
 1 ½ cups sugar
 Salt and pepper

Preparation:

STEP 1: Salt and pepper the chicken and allow to sit at room temperature for 15 minutes. Brush liberally with vegetable oil. Grill chicken breast for approximately 10 to 15 minutes per side or until no longer pink and juices run clear. Let rest and slice.

STEP 2: Combine salad leaves, physalis, and cherry tomatoes with the olive oil, salt and pepper.

STEP 3: Gently mix in grilled chicken breasts with salad.

STEP 4: Season salad with cranberry sauce and serve.

Cranberry Sauce:

STEP 1: Combine all the ingredients in a pot and bring it to a boil.

STEP 2: Whip sauce in a blender until smooth; then rub through a sieve.

STEP 3: Bring sauce to a boil in a pot again. Add more water and spices if needed.





South Korea

Chef Boenn Lee

SOUTH KOREA



Chef Boeun Lee

CEO of 'Lee-Bo-Eun Culinary Institute' and the cooking studio 'Cookpia'

Boeun Lee acts as a consultant to Korean governmental departments including the Ministry of Agriculture, Food and Rural Affairs (MAFRA), Ministry of Culture, Sports and Tourism (MCST), Korean Food Foundation (KFF), Korea Agro-Fisheries and Food Trade Corp. (AT)

Boeun develops recipes and conducts culinary classes for the U.S. agricultural committee such as the California Walnut Council (CWC), U.S.

Dairy Export Council (USDEC), U.S. Potato Board (USPB), California Raisin Administrative Committee (RAC), Almond Board of California (ABC), and the Cranberry Marketing Committee USA (CMC).

She appears regularly on TV cooking programs as a panel member including three major public TV networks: KBS TV, MBC TV, SBS TV.

Cranberry Raw Tofu Appetizer

The sweet taste of cranberries mixed with a savory dressing provide a unique and tasty topping to tofu.

Ingredients (Serves 2):

4 oz. frozen cranberries
16 oz. raw tofu (or soft soybean curd)
16 oz. mesclun greens
Thinly sliced cucumber

For dressing:

2 oz. dried cranberries
4 fluid oz. lemon juice
4 Tbsp. soy sauce
4 Tbsp. grape seed oil or olive oil

Preparation:

STEP 1: Wash frozen cranberries in sieve and shake excess water.

STEP 2: Cut raw tofu into 2" squares.

STEP 3: Wash mesclun greens and pat dry; slice cucumbers into thin round wedges.

STEP 4: Dice dried cranberries finely, put cranberries into a bowl and add olive oil, lemon juice and soy sauce. Mix them well with a balloon whisk.

STEP 5: Spread baby greens on a plate, place tofu pieces on as well, and top the tofu with sliced cucumber and washed frozen cranberries.

STEP 6: Pour an appropriate amount of cranberry dressing on and serve.

Tips: Add spinach, endive, beets, or other favorite vegetables.





U.S.A.

Chef Cory Seeker

Chef Stephanie Torgerson

Chef Pam Zuberbier

U.S.A.

Cranberries are a great flavor component for any dish, and they're local to New England. They are super versatile and can add a sweet, tart, or savory element depending how you use them."



Chef Cory Seeker

Executive Sous Chef

Born in Warren, PA, Cory started his culinary journey in high school by accident. Auto Tech was overenrolled so he fell back on his second choice - Culinary Arts. This turned out to be a blessing in disguise; the hands-on experience of learning to cook was an immediate hook. At 15 he landed his first restaurant job as a dishwasher at a local diner. The owners soon moved him up to prep cook, and he continued to work there for 2 years before

taking a full-time cooking position at The Moose Club in his hometown.

Following his graduation from a Culinary Arts school in Indiana, Cory's journey eventually brought him to New England where he joined Boston's TRADE Restaurant as a prep cook under the tutelage of Jody Adams. He's been climbing ever since and in 2014 became Executive Sous Chef.

Cranberry Chutney

Trade Restaurant's Executive Sous Chef adds a new twist to chutney that pairs as well with seared salmon as it does as an accompaniment to select cheeses.

Ingredients (Yield: 4 cups):

- 1 package fresh cranberries
- 1 orange
- 1 cup sugar
- 2 teaspoon microplaned ginger
- 2 Serrano peppers, seeds removed and minced

Preparation:

STEP 1: Pick through cranberries, wash and dry.

STEP 2: Scrub oranges and cut each one into eighths.

STEP 3: Put the cranberries and oranges through a large-holed die of a meat grinder (or through a food processor).

STEP 4: Combine with remaining ingredients.

STEP 5: Cover and refrigerate overnight.





Chef Stephanie Torgerson

Stephanie has long had a passion for creating and sharing nutritious delicious meals and food choices. As graduate of the Culinary Institute of America and winner of the CMC's Latin-themed recipe contest for her Turkey Piccadillo, Stephanie would love to one day have a professional teach-

ing kitchen where she can teach others to create healthy meals at home. Her heroes are Chef Ann Cooper, Michael Pollan and Alice Waters who she says are "changing the food system by encouraging more sustainable and healthy food choices."

Cranberry Turkey Picadillo

Ingredients (Serves 12):

2 Tbsp. olive oil
 2 medium onions, diced
 2 green bell peppers, diced
 6 garlic cloves, chopped
 6 Roma tomatoes
 2 pounds ground turkey
 1 ½ cups dried cranberries
 2 teaspoons ground cumin
 1 teaspoons ground cloves
 1 teaspoons ground cinnamon
 1 teaspoon red pepper flakes
 ½ teaspoon salt
 1 teaspoon black pepper

Optional Accompaniments:

24 ounces brown rice
 12 whole-wheat tortillas
 2 cups red cabbage, shredded
 Sour cream to taste
 Grated cheese to taste

Preparation:

STEP 1: In a large sauté pan heat the olive oil on medium heat. Add the onions, green pepper and garlic. Sauté until the onions are softened about 5 minutes.

STEP 2: Soak cranberries in warm water to rehydrate.

STEP 3: Add ground turkey and cook until meat is browned.

STEP 1: Add diced tomatoes, cranberries, spices, salt and pepper; reduce heat to low. Continue cooking for 15 minutes, stirring occasionally, until cranberries are soft.

STEP 4: Serve over brown rice or wrapped in whole-wheat tortilla, topped with shredded red cabbage and other desired toppings.



U.S.A.

"I love cooking with cranberries for their tartness and great versatility in sweet and savory dishes!"



Chef Pam Zuberbier

Head Cook and Administrator at St. Peter's Lutheran School in Fond du Lac, Wisconsin.

Chef Pam Zuberbier was declared runner-up in the 2014 Cranberry Marketing Committee USA / Wisconsin School Foodservice Cranberry Recipe Contest for her "Razzy Cranberry Grape Gelatin."

Pam's role at St. Peter's Lutheran School combines two of her passions—working with children and cooking—into a job that is perfect for her.

Cran-grape Razy Gelatin

Ingredients (Serves 4):

- 1 lb. seedless red grapes, off stem*
- 1 cup 100% grape juice
- 3 oz. package raspberry-flavored gelatin**
- 1 cup whole-berry cranberry sauce

Preparation:

STEP 1: Wash stemmed grapes thoroughly.

STEP 2: Process grapes in food processor by pulsing several times until coarsely chopped. Set aside.

STEP 3: In small pan, bring grape juice to a boil. Remove from heat. Stir in gelatin until dissolved.

STEP 4: Stir in cranberry sauce and mix until dissolved.

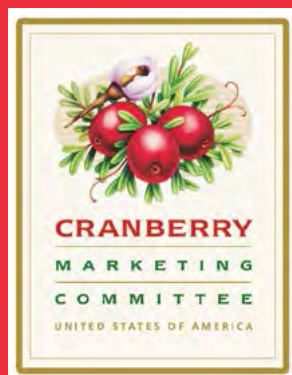
STEP 5: Stir in grapes and mix thoroughly.

STEP 6: Cool 15 minutes and pour mixture into a 1-qt. bowl or eight 6-ounce individual bowls and refrigerate. Chill at least 3 hours to set properly.

*Note: Other fruits may be stirred into gelatin base including: dried cranberries, mango, melon, berries, apples, pears, peaches, etc.

**Use sugar-free gelatin as an alternative.





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