

Cranberries: Hold The Sauce

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Recipes by Rachel Paxton author of *What's for Dinner?* To learn more about Rachel visit creativehomemaking.com.



Cranberry Pumpkin Bread

2 eggs, beaten slightly
2 cups sugar
1/2 cup vegetable oil
1 cup canned pumpkin
2 1/4 cups flour
1 cup chopped cranberries
1 tablespoon pumpkin pie spice
1 teaspoon baking soda
1/2 teaspoon salt

Preheat oven to 350°. Combine eggs, sugar, vegetable oil, and pumpkin, mixing well. Combine flour, pumpkin pie spice, baking soda, and salt in a large bowl. Make a well in the center of the batter and add the pumpkin. Stir in cranberries. Spoon batter into 2 greased and floured loaf pans. Bake for 1 hour.

Fresh Cranberry Cornbread Stuffing

1 (8-1/2 oz.) pkg. cornbread mix, baked and crumbled
1/2 of a (13 oz.) pkg. stuffing mix
1 (lb.) fresh cranberries
3/4 cup sugar
1/2 to 1 cup chopped onion
1 tablespoon salt
1/2 teaspoon pepper
1/2 teaspoon thyme, crushed
1 cup butter, melted

Wash cranberries and drain well. Combine with all remaining ingredients adding butter last. Toss to mix. Pour mixture into a greased pan and bake until dressing is cooked through, about 45 minutes. Stuffing recipe is for a 14 pound turkey or larger.