

A month's worth of canned cranberry sauce ideas!



1. Stir cranberry sauce into yogurt and top with chopped toasted walnuts or pecans.
2. Swirl cranberry sauce into cooked oatmeal for a sweet and colorful treat.
3. Warm cranberry sauce with a little orange juice to make cranberry syrup for pancakes and waffles.
4. Puree cranberry sauce with a banana, yogurt or tofu for a morning shake.
5. Use cranberry sauce as jam on toast or Make a peanut butter and cranberry sauce sandwich.
6. Stir cranberry sauce into batter for sweet and zesty pancakes or waffles.
7. Beat together unsalted butter and cranberry jelly in stand mixer for a wonderful compound butter for your morning toast.
8. Mix a couple tablespoons of cranberry sauce with olive oil and red wine vinegar for a festive vinaigrette.
9. Mix cranberry sauce and mayo. Spread on a turkey sandwich with cheese and avocado.
10. Puree cranberry sauce, sour cream and horseradish (to taste) in your blender. Use it to jazz up your leftover turkey sandwiches.
11. Mix ½ cup cranberry sauce with 1 ½ Tbsp. Dijon mustard and 1 Tbsp. brown sugar for a dipping sauce
12. Stir cranberry sauce into salsa or BBQ sauce for a tangy kick
13. Thin down cranberry sauce with juice and use as a glaze for broiled meats or seafood.
14. Season cranberry sauce with Worcestershire, chopped garlic, and basil or sage. Great over pork or turkey burgers.
15. Mix cranberry sauce into minced beef for delicious burgers or meatballs.
16. Add a can of cranberry sauce to your next batch of chili.

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17. Believe it or not, adding a little cranberry sauce to your hearty beef stew will make the gravy even richer and more flavorful.
18. Brown 2-4 pieces of chicken on both sides in skillet. Pour 1/2 can of cranberry sauce and 1/2 of a jar of Heinz Chili Sauce in skillet. Cook over medium heat for about 20 minutes or until chicken is done.
19. Add a little cranberry sauce to the liquids when you're making pulled pork. Or, thin it out a bit and use it as a glaze if you're roasting pork or ham.
20. Mix the cranberry sauce with 1 cup of French dressing. Place chicken breast in the bottom of the crock pot. Pour the sauce/dressing mixture over it. Cook on high for 6-8 hours.
21. Use half a can of cranberry sauce as a dressing for a fruit salad. Just mix it with yogurt, or even just enough water to thin it out a bit.
22. Add a few teaspoons of cranberry sauce and a handful of golden raisins to your favorite braised cabbage recipe.
23. Arrange peach halves in baking dish cut side up. Fill cavities with cranberry sauce. Bake until heated through.
24. Prepare your favorite corn muffin batter. Fill muffin tins halfway, add a teaspoon of cranberry sauce, top with more batter and bake according to instructions.
25. Fill a muffin pan with chocolate cupcake batter and top each cupcake with a tablespoon of cranberry sauce before baking.
26. Puree cranberry sauce with cream cheese for a cranberry whip or dip.
27. Brighten up a scoop of ice cream with warm cranberry sauce and chocolate shavings.
28. Half a cup of cranberry sauce adds moisture and flavor to cakes.
29. Replace half the sugar in the filling of your favorite apple pie recipe with an equal amount of leftover jellied cranberry sauce.
30. Cut cranberry sauce cylinder into wedges, insert popsicle stick, freeze on parchment lined baking sheet or blend with fruit juice, a little sugar and pour into cups or popsicle molds for a frozen treat.

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