



7 Ways to Use Cranberry Sauce All Year 'Round

1. Spread on toast or crackers topped with melted cheddar cheese.
2. Cook down in a saucepan with a little orange juice and ground nutmeg. Pour on top of chicken for a glaze.
3. Cut up into chunks and gently mix into muffin batter.
4. Saute $\frac{1}{4}$ cup finely chopped onion in a small saucepan in a little oil until soft, about 5 minutes. Add 1 can cranberry sauce, $\frac{1}{4}$ teaspoon dried ginger, 1 tablespoon vinegar, and 1 minced clove of garlic. Spoon this chutney on top of fish, chicken, or a baked sweet potato.
5. Combine with plain yogurt as a topping for pancakes or French toast.
6. Cut cranberry sauce into small cubes. Add $\frac{1}{2}$ cup to chicken salad.
7. Blend with 1 apple (cored and chopped), $\frac{1}{2}$ cup Greek yogurt, and $\frac{1}{2}$ cup milk for a smoothie.

For recipes and nutrition information, visit capitalareafoodbank.org/recipes

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