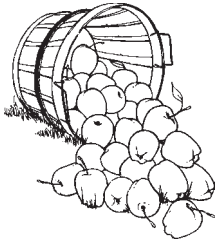


FRESH CRANBERRY APPLE RELISH

6 oz. fresh cranberries
1 large apple, peeled, cored and chopped
¼ cup Tait Farm Cranberry Shrub
1/3 cup sugar
½ cup walnuts or pecans
1/4 tsp. cinnamon
pinch of ground cloves

Put all ingredients into the bowl of a food processor. Pulse until finely chipped and well blended. Chill for 25 hours before using. Makes approximately 2 cups.



CRANBERRY GLAZED APPLES

4 large tart apples, peeled, cored and sliced ¼ inch thick
2/3 cup dried cranberries or raisins
4 Tbs. butter
1/3 cup Tait Farm Cranberry Shrub
A pinch of cinnamon, allspice and cloves

CRANBERRY MAPLE WHIPPED CREAM

1 cup whipping cream
1 Tbs. Tait Farm Cranberry Shrub
1 Tbs. maple syrup
Whip all together until stiff.

Pour boiling water over cranberries, let them sit 10 minutes then drain. Melt butter. Sauté apples for 3 minutes. Add shrub, cranberries and spices. Continue to sauté until apples are just soft and glazed. Serve warm with cranberry maple whipped cream and chopped toasted hazelnuts.



CRANBERRY SHRUB



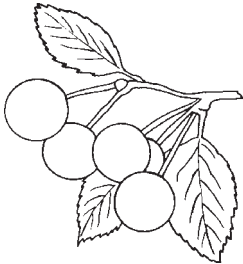
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**CRANBERRY WALNUT
BULGUR SALAD**

1 cup Bulgur Wheat
1 cup boiling water
1/4 cup dried cranberries*
1/4 cup scallions, sliced
1/2 cup radishes, finely diced
Dressing:
1/4 cup Tait Farm Cranberry Shrub*
3 Tbs. canola or walnut oil
1/8 tsp. ground black pepper
salt to taste
1/4 tsp. hot Hungarian paprika or cayenne pepper

Pour the boiling water over the bulgur and set aside for half an hour. Drain any excess water from the bulgur and place in a medium size bowl with the cranberries, walnuts, scallions and radishes. Whisk together dressing ingredients and pour over the salad. Chill for one hour before serving.

*Dried Cherries and Tait Farm Cherry Shrub can be substituted.



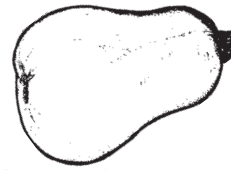
CRANBERRY COUSCOUS SALAD

6 cups of cooked couscous
1/2 cup of red onion, chopped
1/2 cup dried cranberries
1/2 cup walnuts, coarsely chopped

Dressing:

Grated rind and juice of one large orange (1/2 cup juice)
1/3 cup Tait Farm Cranberry Shrub
3/4 cup canola oil
1 T ground coriander
1/4 tsp. ground allspice
Freshly ground black pepper to taste
1 1/2 tsp. salt

Beat together dressing ingredients and pour over salad ingredients. Serves 8



GORDAN'S WINTER SALAD

2 cups chopped cabbage
1/3 cup dried cranberries
2 cups unpeeled, diced apples
3/4 cup mayonnaise
1 cup diced celery
1/4 cup Tait Farm Cranberry Shrub
1/2 cup coarsely chopped walnuts

Whisk the cranberry shrub into mayonnaise until well blended and creamy. Pour over the other ingredients and stir until everything is well coated.

Chill, covered, until ready to serve. 6-8 servings

STUFFED ACORN SQUASH

1 medium acorn squash, cut in half and cleaned
2 T. Tait Farm Cranberry Shrub
1 large apple, peeled and diced
1/4 tsp. cinnamon and allspice
1/4 cup dried cranberries
1/8 tsp. ground cloves
2 T. raisins
pinch of salt
2 scallions chopped

Sauté apple and scallions in butter until soft. Add everything else. Sauté a minute or two more. Divide mixture between the halves of squash. Cover with foil and bake at 350 degrees for 1 hour or until soft.

CRANBERRY TEA PUNCH

1/4 cup Tait Farm Cranberry Shrub
2 cups cold Constant Comment Tea or other spiced tea
2 cups club soda

Mix all ingredients together. Garnish with fresh cranberries and orange slices if you wish. Serves four. Cranberry Tea Punch expands very easily to serve more.