

Apple Cranberry Chutney – Adapted from SimplyRecipes/Elise Bauer Makes about 3 ½ cups

Ingredients

- 2 apples peeled and chopped (2 cups)
- 1 Package of fresh cranberries (16oz)
- 1/2 cup chopped onion
- 1/4 cup cider vinegar
- 1/4 cup water
- 1 cup brown sugar
- 1/2 tsp ground ginger
- 2 teaspoons cinnamon
- Small pinch ground cloves

Directions

Place all ingredients in a medium saucepan.
Bring to a boil, reduce to a low simmer.
Cover and cook for 20 minutes.
Uncover and continue simmering to reduce any remaining liquid.
Refrigerate in clean jars for up to 3 weeks.

Hot Pepper & Cranberry Jelly

Ingredients

1 10oz Jar of purchased Hot Pepper Jelly
Prepared Apple Cranberry Chutney

Directions

Mix ½ cup of Hot Pepper Jelly with ½ cup of Chutney
Add jelly and/or chutney depending upon taste.
Pour over 8oz block of softened cream cheese
Serve with crackers

Warm Mulled Cider

½ gallon of purchased apple cider
1 orange, sliced and seeded
4 cinnamon sticks
6 whole cloves or ½ teaspoon of ground cloves.
Place all ingredients into a saucepan or crock pot
Gently Warm, do not boil
Serve with a ladle

Cranberry Turkey Crescent Ring – adapted from Pillsbury

This recipe is designed to use up your leftover Turkey
Any ingredients may be substituted based upon your liking

Ingredients:

2 cups cut-up cooked turkey (1/2-inch pieces)
Handful of fresh spinach leaves, chopped
One half 8 oz block of Swiss cheese cut into 1/2-inch cubes
1/2 cup cranberry chutney or canned cranberry sauce
1 cup of turkey stuffing
2 cans (8 oz) refrigerated Crescent Rolls
(8 Count)



Directions:

Preheat Oven to 325 degrees.
Unroll both cans of dough; separate into 8 rectangles.
In a large bowl lightly mix the turkey, spinach, cranberry, cheese and stuffing
On ungreased cookie sheet, (I used a pizza stone) Place a 5 inch bowl upside down in the middle as a guide.
Arrange rectangles in ring so short sides of rectangles barely touch the bowl slightly overlapping the dough.
Spoon turkey filling on the rectangles around the bowl, use your fingers to form a circle.

Remove the bowl; then bring each dough rectangle up over filling, tucking dough up and around to secure it.
Repeat around ring until entire filling is enclosed
Use a sharp knife to create perforations on top allowing the filling to peek through.
Bake for 25 minutes or until dough is golden brown. Cool completely before cutting into serving slices.
Serve with extra cranberry chutney.