

Easy Cranberry Sauce

Ingredients

- 1 lb package fresh cranberries
- ½ cup sugar
- ½ cup brown sugar
- ½ tsp vanilla
- ½ cup water or orange juice

Directions

In a pot, stir in the cranberries, water, and sugars. Once the sugars dissolve, add the vanilla. Let cook for about 8 minutes over medium heat. The cranberries will pop. Remove from heat. Take a potato masher and mash some of the cranberries down leaving some partially whole for texture. The sauce will thicken as it cools.

Cranberry Bread Pudding

Ingredients

- 16 oz dry bread, torn to pieces
- 6 eggs
- 2 tsp vanilla
- 1 ½ cup heavy cream
- 1 ½ cup whole milk
- 1 cup sugar

Directions

Preheat your oven to 350F. Grease a 9X13 baking dish. Set aside.

In a mixing bowl, whisk together the eggs, vanilla, cream, milk, and sugar until the sugar has dissolved. Stir in the dry bread pieces. Pour into the baking dish and allow to soak for 10 minutes. Place the baking dish the oven and bake for 35 minutes. If you poke with a toothpick, the toothpick will be slightly wet. Set the dish on the stovetop. Let it cool for 10 minutes. Cut into squares. The pudding will taste best served warm but just as good served cold.

Cranberry Ice Cream

Ingredients

- 2 cups fresh cranberries
- 2 cups heavy whipping cream
- 15oz sweetened condensed milk
- 1/3 cup sugar

Directions

Place the cranberries and sweetened condensed milk in a blender. Pulse until cranberries are roughly chopped, giving some texture. Set aside.

Beat the heavy cream until ribbons begin to form, adding the sugar gradually. This will take about 8 minutes so use an electric beater to make it easier on yourself.

Fold the cranberry mixture into the cream and pour into a freezer safe container. Freeze for 4 hours to overnight.