



## Cranberries

Let's get bogged down.

BY DIANE FORLEY OTSUKA

### fun fact

Ripe cranberries bounce, a property noticed in the 1800s by John "Peg Leg" Webb when, instead of carrying berries from his loft, he poured them down the steps. Only the ripest bounced to the bottom.

Standing over a 5-gallon pot of stewing, popping, tangy-smelling cranberries is like inhaling the holidays. My husband and I are both chefs (hence the 5-gallon pot), and we disagree about the best uses of the fruit. So do my kids: Adam, 2½, insists that cranberries are at their very best when they're in a jam or dried and rolled in chocolate. Olivia, 5, prefers to use them as a mosaic "ingredient" along with other favorites like marshmallows and popcorn. But we all agree on hot, mulled cranberry-apple cider (see [wondertime.com](http://wondertime.com)). ▶



## chocolate-covered cranberries

makes about 1¼ cups

4 ounces semisweet or milk chocolate

½ cup dried, sweetened cranberries

Line a baking sheet with parchment paper or plastic wrap. Melt the chocolate in a double boiler or in a glass bowl in the microwave; remove from heat once melted. Have your helper add the cranberries to the chocolate and stir until coated. Fish out the cranberries with a fork,

tapping off excess chocolate on the side of the bowl, and transfer to lined baking sheet. Put baking sheet in refrigerator until chocolate hardens, about 20 minutes. Store in the fridge. (For kids under 4, cut dried cranberries in half . . . less chokeable, more chocolate!)

### fun fact

John Lennon confirmed in a 1980 interview that he repeated the words "cranberry sauce" at the end of "I Am the Walrus."

## cranberry jam

makes about 3 cups

12 ounces cranberries (3 cups)

1 apple, peeled, cored, and quartered (use something tart, like Granny Smith)

¾ cup sugar

Juice from 1 lemon  
(2 tablespoons)

¼ cup apple juice concentrate

½ teaspoon cinnamon

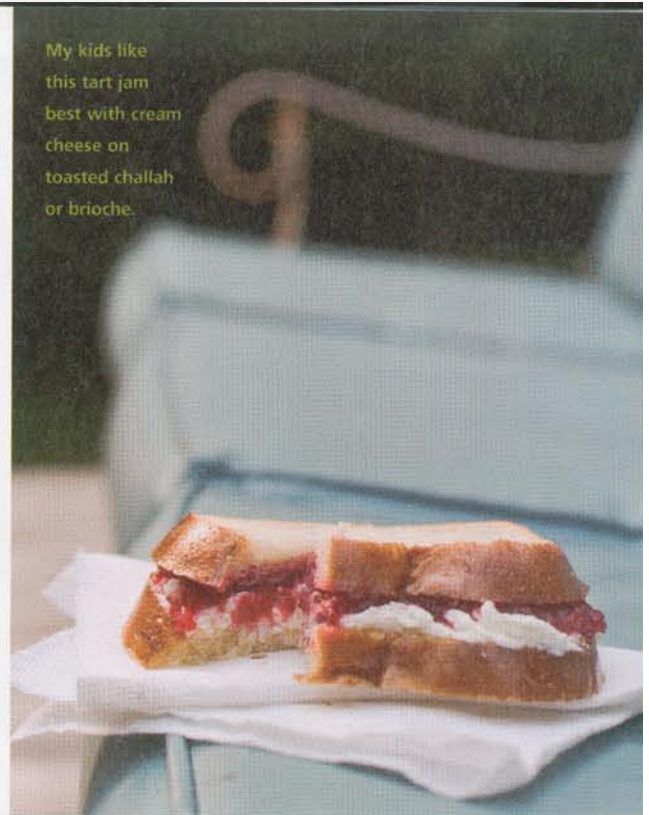
Pinch nutmeg

1 cup water

In a food processor, pulse cranberries, apple, sugar, and lemon juice until roughly chopped. Transfer to a bowl and let macerate, covered and chilled, at least 2 hours. Have your helper spoon the mixture into a saucepan. Add apple juice concentrate, cinnamon, nutmeg, and water. Cook over low heat, covered, until thickened and fruit is soft, about 40 minutes. Lasts 2 to 3 weeks in a jar in the fridge. ●

Diane Forley Otsuka was chef and owner of Verbena in New York City.

My kids like this tart jam best with cream cheese on toasted challah or brioche.



● on the dot For a cranberry-maple granola recipe, visit [wondertime.com](http://wondertime.com).