

Cranberry Marketing Committee

SF Chefs 2010

Recipes

Cocktails:

99 Red Balloons

Encanto Pisco, Yellow Chartreuse, 100% cranberry juice, lemon, homemade cinnamon tincture, "Spiced" cranberry foam.

* spiced cranberry foam made by Bon Vivants

Radio Flyer

Wild Turkey Rye, dried cranberry infused Cocchi Americano, The Bon Vivants "Tomahawk" Bitters, pickled cranberry.

* The Bon Vivants "Tomahawk" Bitters is one of our homemade bitters – one of the dominant macerated elements is dried cranberry. The pickled cranberries will be a garnish. We will essentially be re-hydrating dried cranberries in our homemade pickling liquid.

San Cran – Grita

Tequila Ocho Reposado served with a traditional Jaliscan accompaniment – Sangrita

* Homemade 100% unsweetened Cranberry juice focused Sangrita with background elements including orange juice, lime juice, vanilla, cacabel chilli, chipotle chilli, guajillo chilli, cacao, cinnamon, clove, Combier Triple Sec. There will also be a freeze dried cranberry, salt, chili rim around the sangrita.

Pilgrim Punch

Plymouth Gin, White Port, White Cranberry Juice, lemon, Chamomile tea, bitters, cranberry ice block.

* Punch is one of the most historical methods of serving cocktails to large groups of people. We will furnish one of our large antique punch bowls for the events. Punches are traditionally served with one large block of ice so the punch gets cold with over-diluting the punch. We will make our large ice blocks out of cranberry juice so as the large ice block slowly melts over time, the color of the punch starts to redden and the flavors of the punch "season" if you will. The final aspect is that historic punches always are served with fruit elements floating throughout the liquid so when one is ladled a serving of punch, there will be dried cranberries ladled in with it.

Recipes Courtesy of the Bon Vivants

Cranberry Sunset

Glass: Collins

Method: Shake all ingredients with ice and strain into ice-filled glass.

4 shots Cranberry juice cocktail

1½ shots Brandy

1½ shots Orange juice

1 shot Apricot brandy

Garnish: Slice of fresh orange.

South of Manhattan

Glass: Old Fashioned

Method: Shake all ingredients with ice and strain into chilled glass.

2 shots Southern Comfort

1 shot Sweet vermouth

1 shot Cranberry juice cocktail

dash Angostura bitters

Garnish: Fresh lime wedge.

Cranberry Citrus Breeze

Glass: Martini

Method: Shake all ingredients with ice and strain into chilled glass.

3 shots Cranberry juice cocktail

1½ shots Gin

1 shot Grand Marnier

½ shot Lime juice

Garnish: Curl of orange peel.

Recipes Courtesy of the CMC

Summer Breeze (blended drink)

2.5 oz light rum
3.5 oz cranberry juice cocktail
1/2 lime squeeze
.5 oz pineapple juice
1 oz jalapeno infused syrup
1 spoonful Chantilly
blend with ice
garnish with 3 dried cranberries on top

The Velvet Rope

2 oz Vodka
1.5 oz 100% cranberry juice
1oz orange juice
1oz vanilla infused syrup
.25 oz Grand Marnier
3 dashes peach bitters
shake and serve up
top with a splash of Prosecco
garnish with a long orange twist or 2 skewered cranberries

Recipes Courtesy of Jennifer Philpot, Bartender, Waterbar

Sweet & Savory Dishes:

Summer Gazpacho with Pulled Pork and Spicy Cranberry Relish

(3-part recipe)

Summer Gazpacho (can be made one day ahead)

6 ripe heirloom tomatoes, cored, stems removed
2 stalks of celery, chopped
1 red onion, rough chopped
1 clove garlic
2 cups tomato juice
2 Tbsp. red wine vinegar (or champagne vinegar) Juice of one lemon Salt and pepper

Combine all ingredients in blender or food processor. Give several quick blends, enough to keep tomatoes chunky. Add salt and pepper to taste. You may add a splash of orange juice for added sweetness. Refrigerate as the flavors will marinate overnight.

Pulled Pork

1 4 lb. pork shoulder, boneless or bone in
1 large onion, halved
1 large carrot, halved
1 stalk celery, quartered
1 bulb fennel, halved
1.5 cups chicken stock, fresh or canned
1 12 oz. bag cranberries, soaked in water
Salt and pepper
Red Chili Flake
Cumin
Pure olive oil, such as Mission Trail.

Liberally salt, pepper, and sprinkle chili and cumin all sides of pork shoulder. This can be done one day ahead and refrigerated overnight. Heat on high, a large pot with olive oil. Brown all sides of the pork in the pot of olive oil. Add onion, carrot, celery, fennel, chicken stock, and cranberries and lower temperature. Cover and let simmer for about 4-5 hours. Remove pork carefully, place in a large plate. Strain liquid from pork, separating all leftover onion, carrot, celery, fennel and cranberries. Skim any leftover fat from the liquid and save.

Spicy Cranberry Relish

2 cups fresh or dried cranberries
1 large jalapeno, minced with seeds
1 orange
1/2 cup sugar

Zest orange and reserve juice. In food processor, pulse cranberries with jalapeno, sugar, zest, and orange juice. Chill. Can be prepared the night before and refrigerated, up to a week ahead.

*Tip: Add about 2 tablespoons of pork liquid for extra flavor.

Recipe Courtesy of Aieme Low

White Chocolate Chunk Ice Cream Sundae with Cran-Raspberry Caramel Sauce, Pecans and Sweetened Dried Cranberries

1 pint vanilla ice cream

1/2 cup coarsely chopped white chocolate or white chocolate chips

1 recipe Cran Raspberry Caramel Sauce (see below)

1/4 cup coarsely chopped pecans, toasted

1/4 cup sweetened dried cranberries

Place a scoop of ice cream in each of 4 bowls. Spoon some Cran-Raspberry Caramel Sauce over the ice cream. Sprinkle pecans and cranberries over the top. Serve immediately.

Serves 4

Cran-Raspberry Caramel Sauce

1/2 cup Cran Raspberry Juice

3 tablespoons heavy (whipping) cream

1/2 cup sugar

2 tablespoons water

1 tablespoon unsalted butter

Put the Cran Raspberry Juice in a small pot. Reduce to 1/4 cup. Remove from the heat and stir in the cream. Set aside.

In a clean pot, stir the sugar and water together. Cook over medium heat until the sugar dissolves, about 2 minutes. Increase to high heat and continue to cook, without stirring, until the sugar has caramelized and is medium amber in color. Remove the pan from the heat and slowly stir in a couple of tablespoons of the cranberry and cream mixture. (The caramel will sputter as it is added, so stir carefully.) Continue gradually stirring in the mixture until all has been added. Let the caramel cool, stirring occasionally, until warm. Whisk in the butter.

Refrigerate until cold. Makes 2 cups

In Advance: The coffee caramel sauce can be made up to 2 weeks ahead.

Recipe courtesy of Emily Luchetti, Executive Pastry Chef at Waterbar