

The Ultimate Cranberry Friendsgiving Guide



Friendsgiving is all about celebrating with your closest friends – either on Thanksgiving or the weeks before or after. Whether your family is far away, or you just love to throw a dinner party, Friendsgiving is the perfect excuse to enjoy delicious cranberry dishes and cocktails with your besties! Be sure to capture and share your creative creations with @USCranberries!

Planner Checklist:

- ☐ **CREATE AN INVITE LIST.** Include your nearest and dearest friends. The more, the merrier!
- ☐ **PLAN THE MENU.** Potluck is the popular choice for Friendsgiving, so ask your friends to bring their favorite dishes, desserts and drinks. Challenge their cooking skills by encouraging them to incorporate cranberries into their recipes.
- ☐ **INCORPORATE CRANBERRIES.** Cranberries are America's Original Superfruit® and a perfect fit for your Friendsgiving celebration. Fresh, frozen, dried, juice or sauce – you can use them in any type of recipe. Try them in a salad, or bake them in a pie. You can surprise your friends with a cranberry mojito, or even use them for decoration! *For more information on incorporating cranberries into your celebrations, follow us @USCranberries on social media or visit www.uscranberries.com*
- ☐ **DECIDE ON DÉCOR.** Set the celebratory tone with a festive tablecloth or stunning centerpiece – or create your own party decorations with some fresh or dried cranberries.
- ☐ **PLAN AHEAD.** Whether fancy or disposable, make sure you have enough utensils, plates, glasses and napkins. Don't forget to have plenty of ice on hand. Try freezing fresh cranberries with water into ice cubes to dress up your drinks.
- ☐ **DON'T FORGET ENTERTAINMENT.** A fun post-dinner game that accompanies cranberry cobbler is never a bad idea
- ☐ **ALWAYS HAVE AN EXTRA PIE HANDY** (preferably cranberry). You never know who else will stop by.

