

Cranberry sauce a spicy one

SPICY CRANBERRY SAUCE
Two 10-ounce bags fresh cranberries, rinsed and sorted
Two 1/2 cups dark brown sugar
Two 1/2-inch cinnamon sticks
8 cloves (tied in a small piece of cheesecloth)
1 tablespoon orange peel
2 cups water (optional: substitute cranberry-apple juice)
Mix ingredients together in a heavy saucepan or Dutch oven. Cook over medium heat stirring occasionally. Bring to a boil and cook 10 to 15 minutes when all fruit skins have popped and sauce has thickened. Remove spices and orange peel. Strain.

ling sauce is optional. Pour into serving bowl. Allow to cool, then refrigerate until serving. The sauce also may be served warm. Makes 5-6 cups, enough to serve 16 people.

CAPE COD APPLE CRISP
3 cups grated cooking apples
2 cups cranberries
1 cup granulated sugar
1 tablespoon orange zest
2 tablespoons cornstarch
1/4 cup orange juice

Toppling
1 cup rolled oats
1/2 cup plus 2 tablespoons unsalted

butter or margarine, diced
1/4 cup brown sugar
1/4 teaspoon ground allspice
1/4 teaspoon ground cinnamon
1 egg

Preheat oven to 350 degrees. Mix together apples, cranberries, granulated sugar and zest in a medium-size mixing bowl. Dissolve cornstarch into orange juice and stir into apple mixture. Pour into a buttered 8-inch-square baking dish. Toss together oats, diced butter, brown sugar and spices. Fold in lightly beaten egg. Pour over apple mixture and bake at 350 degrees for

1 hour. Serves 6.
CRANBERRY GLOW WINE
32 ounces cranberry cocktail juice
2 cups water
1/4 cup orange juice
1 cup sugar
2 bottles red burgundy wine
2 cups cranberries
8 whole cloves
Two 1/2-inch cinnamon sticks
Mix all ingredients together in a large heavy saucepan/Dutch oven. Slowly bring to the boiling point. Reduce the temperature and barely simmer 10 minutes. Serve hot (strain before serving). Makes 12 cups

CRANBERRY-PINEAPPLE SORBET
Can be served as a dessert or a palate cleanser between courses.
1 pound fresh or frozen cranberries
2 cups chopped pineapple
1 cup chopped orange pieces
Zest of 1 whole lemon
2 tablespoons creme de cassis liqueur (substitute brandy, Grand Marnier or Triple Sec)
1 cup superfine sugar

Mix together all ingredients in the bowl or a food processor. Chop using quick on/off turns of the motor. If you do not have a processor, you may chop everything finely with a large chef's knife or a mezzaluna (an Italian double-handled chopping knife).

Spoon mixture into a metal pan and freeze for 2-3 hours. Remove and mix with a hand-operated electric mixer or return to processor and process again with 3-4 quick on/off turns. Refreeze.

Making liqueurs for the holidays

See Larry Jones' column Taste Buds, Page 1B.

MEXICAN COFFEE LIQUEUR
2 cups water
1/4 cup plus 2 teaspoons coffee granules or powder
3/4 cups granulated sugar
1 vanilla bean, split
2 1/2 cups vodka
1/4 cup brandy
1/4 teaspoon chocolate extract
1 drop red food coloring

Heat water in medium saucepan. When hot, add coffee and stir until dissolved. Add sugar and vanilla bean, stirring well to combine. Bring to a boil, stirring constantly. Immediately reduce heat so that a very low boil is maintained for 1 minute. Remove from heat. Cool to lukewarm. Pour in vodka and brandy. Stir. Add chocolate extract and food coloring. Pour into aging container. Cap and allow to age in a cool dark place for at least 3 weeks. After initial aging, strain liqueur through cheesecloth over a large bowl until desired clarity is reached. (I did it 3 times). Bottle, cap and age 1-2 weeks, then enjoy as desired.

IRISH CREAM LIQUEUR
(and you thought Bailey's was good!)
• Please Note: This recipe uses uncooked eggs in its preparation. Follow directions completely for safest results.
2 eggs
1 1/2 cups evaporated milk
1/4 teaspoon chocolate syrup
1 tablespoon vanilla extract
1/4 teaspoon lemon extract

Pour into aging container. Cap and allow to age in a cool dark place for at least 3 weeks.

Place all ingredients in a blender and blend until smooth. Bottle and allow to mellow in refrigerator for 2 weeks. Keep product stored in the refrigerator. For safest results, use within 4 weeks.

AMARETTO LIQUEUR
1 cup granulated sugar
1/4 cup water
2 dried apricot halves
1 tablespoon almond extract
1/4 cup pure grain alcohol
1/4 cup water
1 cup brandy
3 drops yellow food coloring
6 drops red food coloring
2 drops blue food coloring
1/4 teaspoon glycerine

Combine sugar and 1/4 cup water in a small saucepan; bring to a boil, stirring constantly. Reduce heat and simmer until all sugar is dissolved. Remove from heat and cool. In aging container, combine apricot halves, almond extract, pure grain alcohol, 1/4 cup water and brandy. Stir in cooled syrup mixture. Cap and allow to age 2 days. Remove apricot halves. Add food coloring and glycerine. Stir, recap and allow to age for 1-2 months. Rebottle as desired. Liqueur is ready to serve but will improve with additional aging.

Deer goes from woods to freezer

Continued from Page 1

Increase once rifle season begins. Seems that a good snow helps the hunters and makes the deer wander more in the woods, making them more susceptible to the hunters.

AVID HUNTERS have already missed bow season in Michigan. Beginning Oct. 1 and running through Nov. 14, bow season not only tests the skill of the hunter using just a bow and special-lined arrows, it also allows the hunter to strategically place deer apples, carrots, sugar beets and salt licks for the rifle season, which began Thursday, Nov. 15, and runs through Nov. 30. Then it's back again to bow hunting from Dec. 1 through Jan. 1, running concurrently with muzzleloading season from Dec. 4-23.

If you don't happen to live in the Garden City area or close to George Antons and the Standard Market, there are many talented butchers who perform deer processing. Ask any hunter for recommendations, or you can talk directly to your neighborhood butcher for recommendations. By the way, Antons' market not only does deer processing but also processes any animal such as elk and moose and even fresh-caught fish such as salmon, trout and perch. Like most processors, the Standard Market hopes that all successful hunters do a proper job in field dressing (gutting) the animal first, and then recommends the animal be kept as cold as possible prior to processing. Very infrequently, thankfully, a hunter arrives on the doorstep of the Standard Market with decomposed meat that is unsuitable for processing and, unfortunately, must be turned away. But if you're not into freezing in a cold damp garage with a knife and hacksaw, custom

processing just might be worth the \$40-\$50 that most area processors charge. Good Luck.

HOT LINK VENISON SAUSAGE
2 1/2 pounds ground venison
2 1/2 pounds ground pork (shoulder cut)
2 teaspoons crushed red pepper
2 teaspoons paprika
2 teaspoons ground cumin
2 teaspoons ground sage
2 teaspoons sweet dried basil
2 teaspoons anise seed
2 teaspoons dried oregano
Dash salt and fresh ground pepper
Sausage casings

Mix the ground meats and the spices. Attach the 2 1/2-inch sausage casings to the stuffer nozzle on a hand meat grinder. Stuff the casings to the desired length, cut the links and secure the ends with string. These can be barbecued or can be

slow roasted for two hours at 250 degrees. This also can be made into sausage patties without the casings.

ROASTED HONEY-MUSTARD VENISON LOIN
One 3-6 pound venison loin
1 1/2 cups mustard (for best results use a Dijon or pommery)

Season the loin with a small amount of salt and pepper. Heat honey until the consistency of water, but do not boil. Stir in mustard and brush the loin with the mixture liberally. Place the loin in a roasting pan and roast, covered for 2 1/2 hours at 325 degrees, basting every 15 minutes or so with the honey-mustard mixture.

George Antons' Standard Market is at 3122 Ford Road, Garden City. Phone 427-3100 for more information.

Berries, cheese in bread

AP — Add festive Cranberry-Cheese Bread to your holiday table. The recipe is provided by the Wisconsin Milk Marketing Board.

CRANBERRY-CHEESE BREAD
2 cups all-purpose flour
1 cup sugar
2 teaspoons baking powder
1/4 teaspoon salt
2 teaspoons grated orange peel
2 tablespoons shortening
Juice of 1 orange plus enough water to make 1/4 cup
1 egg, beaten
1 1/2 cups shredded cheddar cheese (6 ounces)
1 cup fresh or frozen, thawed cranberries
1/4 cup chopped walnuts

Preheat oven to 350 degrees. Grease a 9-by-5-by-3-inch loaf pan. In large bowl combine flour, sugar, baking powder, salt and orange peel. Cut in shortening. Add juice-water mixture, egg and cheese. Mix in cranberries and walnuts just to blend thoroughly. Turn into prepared pan; level top. Bake in a 350-degree oven 60 to 70 minutes or until toothpick inserted into center comes out clean. Cool in pan 10 minutes. Turn out onto rack to cool completely. Wrap securely. For best texture and flavor, let stand at least 8 hours before slicing. Makes 1 loaf.

Tips to buying fresh, safe fish

AP — Here are some tips to help make sure the fish you buy is safe and fresh:
• Buy from a reputable, popular dealer to be assured of good turnover of stock.
• Buy fish that is well-chilled, on ice at about 33 degrees.
• The eyes of whole fish should be bulging and bright and shiny, not watery.
• Skin should be moist, scales shiny. Gills should be red or pink.
• The flesh should be firm to the touch. Filets should be firm and glistening.
• Fish that smells "fishy" probably has gone bad. Fresh fish smells mild.

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