3 Thanksgiving Dishes That Use Cranberries

Hello [[firstname]],

Now that you understand what the benefits of cranberries are, based on today’s blog post, you can now learn about dishes that will use these cranberries.

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Cranberries are a fall fruit that are very popular for holiday dishes. Whether you have leftover cranberries from the homemade sauce you made, or you want to bring along another cranberry dish, the following can really delight everyone at the table.

**Veggies and Cranberries**

This is a cranberry dish that you can do with any vegetable dish you intend to make. It works great with Brussels sprouts, since it helps to sweeten up a bitter vegetable. All you need to do is make the Brussels how you normally would, and mix in some dried cranberries. You can also try this with green beans, another excellent vegetable that tastes better with cranberries. If you are going to use fresh cranberries, don’t add them until the vegetable is cooked and ready to serve.

**Orange Cranberry Dinner Rolls**

This is an excellent way to make dinner rolls for the Thanksgiving holiday table, but to make them even more festive. Of course, you might still want to have some regular rolls for people who want to put butter and honey on them, since this may not be something you want on fruit rolls. However, for those who want to try it, making some rolls with orange and dried cranberries inside is a wonderfully festive treat. You can even make some cranberry chutney to spread on top, and you have yourself a unique and delicious treat.

**Personal Fruit Pies**

Instead of serving apple or pumpkin pie you need to cut into slices for people eating dessert, you can make personal pies. Also called hand pies, personal pies will each be made in the same flavor or you can try different types of flavors. While it is a little more work, this is a great idea for a smaller group of people. One good recipe uses both cranberries and pears, two of the more popular fall fruits that will be in season during this time. You can serve your pear and cranberry personal pies for dessert with a side of vanilla ice cream or just the pie with some whipped cream topping. Your guests will really enjoy the thought that was put into it.

Continue reading our emails to learn about healthy Thanksgiving dishes.

[sign off]