

For a holiday party crowd pleaser, try these tasty tidbits.

SUGARED CRANBERRIES

I got this recipe from Max in the Math Forum at Drexel after he brought them to the Christmas party last year. They are so yummy, they will disappear...so you might want to make a double batch.

The picture below shows a batch made with large cranberries from the New Jersey Pine Barrens...but you can make them with any kind. I didn't have superfine sugar in the house, which is what is recommended to roll them in to finish, so they are coated with regular sugar. When I finish them with superfine sugar in the near future, I will update this photo.



- 3 cups fresh cranberries
- 1 1/2 cup white sugar
- 1 1/2 cup water
- 1 1/2 cup superfine white sugar

For each 3 cup bag of cranberries, make a simple syrup by bringing the sugar and water to an almost-boil (so that little bubbles are just starting to come up). Do it slowly, over low heat. While it's heating up, rinse the cranberries and put them in a big bowl. Once the syrup is done, pour it over the cranberries and cover them with a plate (to keep the cranberries submerged in the syrup). Refrigerate overnight.

In the morning, drain the cranberries, but keep the syrup for tasty cranberry cocktails later. Pour 3/4 cup of sugar (super-fine is best, but regular works too) into a cookie sheet or brownie pan with sides, and break up any clumps. Then add the drained cranberries and shake them around to start to coat them in sugar. Add another 3/4 of a cup of sugar (or so) over the top, and keep shaking until they're sugared all the way around. Let them dry for an hour or so, then serve them right away.

