

Cranberries

Key Points

- For the best buy choose fresh cranberries that are clean and firm with a dark red color, not soft or wrinkled.
- To prepare fresh cranberries, sort to remove stems and damaged cranberries, and rinse in running water just before using.
- To store fresh cranberries, keep them in the refrigerator for up to 3 weeks. If you don't use them right away, put the whole bag right in the freezer.
- Cranberries contain vitamin C, which is good for fighting colds and healing cuts.



Cranberry and Sweet Potato Bread

Ingredients:

- 2 teaspoons cinnamon
- 1 teaspoon baking soda
- 1 3/4 cup flour
- 1 can (15 ounces) sweet potatoes, drained
- 2 large eggs
- 1/2 cup packed brown sugar
- 1/3 cup vegetable oil
- 1 teaspoon vanilla
- 1/2 cup orange juice
- 1 1/3 cup dried cranberries

Directions:

1. Preheat oven to 350°F.
2. Spray a loaf pan with non-stick cooking spray.
3. In a small bowl, stir together the cinnamon, baking soda and flour.
4. In a large bowl, mash sweet potatoes. Add eggs, brown sugar, oil, vanilla and orange juice to the large bowl. Mix well.
5. Add flour mixture from the small bowl to the large bowl. Mix just until blended.
6. Stir the cranberries into large bowl.
7. Pour into prepared pan. Bake for 60 minutes, or until toothpick comes out very clean.

Makes 10 servings.

Cranberry Fruit Salad

Ingredients:

- 1 can (16 ounces) cranberry sauce
- 5 bananas, peeled
- 1 can (20 ounces) crushed pineapple, drained

Directions:

1. In a large bowl, mash the cranberry sauce with the back of a spoon until smooth.
2. Slice the bananas into the bowl with the cranberry sauce.
3. Add pineapple. Stir gently. The pineapple keeps the bananas from turning brown.
4. Refrigerate leftovers.

Makes 12 servings.

Quick Tips

- Use dried cranberries in oatmeal, or as a snack.
- Use fresh or frozen cranberries in sauces, relishes, or muffins.
- Mix orange juice with cranberry juice for a refreshing change at breakfast.
- Remember to rinse all fruits and vegetables before using.

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Visit our website at www.jsyfruitveggies.org for more great recipes!

The Nutrition Facts Label—What does it tell us?

Recipe name: Cranberry Sweet Potato Bread

Nutrition Facts

Serving Size: 1/10 of recipe (122g)

Servings Per Recipe: 10

Amount/Serving

Calories 300 **Calories from Fat** 80

% Daily Value*

Total Fat 9g **14%**

Saturated Fat 1g **5%**

Trans Fat 0g

Cholesterol 40mg **14%**

Sodium 170mg **7%**

Total Carbohydrate 51g **17%**

Dietary Fiber 3g **10%**

Sugars 25g

Protein 4g

Vitamin A 70% Vitamin C 25%

Calcium 4% Iron 10%

*Percent (%) Daily Values are based on a 2,000 calorie diet.

1. Start with Serving Size.

2. Check Calories.

3. Limit these:

- Total Fat
- Saturated Fat
- Trans Fat
- Cholesterol
- Sodium

4. Get enough of these:

- Fiber
- Vitamin A
- Vitamin C
- Calcium
- Iron

Percent (%) Daily Value:

5% or less is LOW

20% or more is HIGH

The Nutrition Facts Label—What does it tell us?

Recipe name: Cranberry Fruit Salad

Nutrition Facts

Serving Size: 1/12 of recipe (134g)

Servings Per Recipe: 12

Amount/Serving

Calories 130 **Calories from Fat** 0

% Daily Value*

Total Fat 0g **0%**

Saturated Fat 0g **0%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 15mg **1%**

Total Carbohydrate 33g **11%**

Dietary Fiber 2g **8%**

Sugars 26g

Protein less than 1g

Vitamin A 0% Vitamin C 15%

Calcium 0% Iron 2%

*Percent (%) Daily Values are based on a 2,000 calorie diet.

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