

Cranberry



Our Cranberry puree is a slightly sweeter, smoother and sauce-like cranberry. This flavor lends itself to a myriad of uses including cranberry beverages and cocktails, sauces and of course, to accompany turkey dishes and stuffing.

Product Specifics

Ingredient List: Cranberry Puree, Dark Sweet Cherry Juice Concentrate, Cane Sugar, Cranberry Juice, Water

Pack Size: 6/30 oz. wide mouthed HDPE jars per case. Each jar attaches to a standard bar pour spout.

Brix: 27.0 - 29.0 / **pH:** 2.7 - 3.5

Kosher: (U)

Conversion: 1- 30 oz. = 0.85 kg Net Wt.
1-6/30 oz. case = 5.1 kg Net Wt.
Approx. fl. oz. per jar = 25 fl. oz.

Handling: Keep frozen. Product good for 7-10 days thawed and refrigerated at 40° F and up to 24 months frozen from manufactured date.

Complimentary Flavors: Turkey, orange, cinnamon, ginger, currants

Flavor Alternatives: Other full bodied berries like *Raspberry* and *Cherry*

Nutrition Facts

About 13 servings per container
Serving size 1/4 cup (66g)

Amount per serving

Calories 70

% Daily Value*

Total Fat 0g 0%

Sodium 0mg 0%

Total Carbohydrate 17g 6%

Total Sugars 17g

Includes 11g Added Sugars 22%

Protein 0g

Potassium 140mg 2%

Not a significant source of saturated fat, trans fat, cholesterol, dietary fiber, vitamin D, calcium and iron.

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Interesting...

Cranberries are a major commercial crop in certain American states, including Massachusetts, New Jersey, Oregon, Washington and Wisconsin, as well as in Canadian provinces. Cranberry beds are constructed in upland areas with a shallow water table. The name cranberry derives from “craneberry,” first named by early European settlers in America who felt cranberry shrubs resembled the neck, head and bill of a crane.

Classic & Contemporary Uses

Use in cocktails, non-alcoholic offerings, desserts, confections, ice cream, savory sauces, vinaigrettes and much more.

Flavor inspiration: Cranberry marmalade for turkey or chicken, lemon-cranberry yogurt parfait, compound butter, baked goods, jams, sauces, margaritas, cosmopolitans, martinis, punches, toddys and other warm holiday beverages.

Visit our website for more information and professional recipes www.perfectpuree.com

Lemon-Cranberry Yogurt Parfait

Yield: 4 portions

- 1/4 cup The Perfect Purée Cranberry Puree, thawed
- 1 cup heavy cream, chilled
- 1 cup 2% Greek-style plain yogurt
- 1/4 unflavored gelatin
- 1 tsp. water
- 1 tbsp. fresh lemon juice
- 1 tbsp. finely grated lemon zest
- 3 tbsp. confectioners' sugar

Method:

1. In a medium bowl, using an electric mixer, beat the heavy cream at high speed until firm.
2. Add the yogurt and beat just until combined.
3. Transfer half of the mixture to another bowl and fold in *Cranberry*.
4. In a small microwave safe bowl, sprinkle the gelatin over the water, and let stand until softened, about 1 minute.
5. Microwave the gelatin at high power for 5 seconds, just until melted.
6. Add the gelatin to the plain whipped cream mixture along with the lemon juice, lemon zest, and confectioners' sugar and beat at medium speed just until combined.
7. Refrigerate for 20 minutes before serving.

Serving Suggestions:

Spoon half of the lemon cream into 4 wine glasses and top with half of the cranberry cream.

The Electric Blanket

Yield: 1 drink

- 1 oz. Cognac or Brandy
- 1 1/2 oz. The Perfect Purée Cranberry Puree, thawed
- 5 oz. hot cocoa
- 1/8 oz. vanilla extract
- Whipped cream
- Dash of cinnamon sugar

Method:

1. In a coffee mug combine hot cocoa, cranberry puree, Cognac and vanilla extract. Stir and top with whipped cream and cinnamon sugar powder. Garnish with orange peel.

Spicy Cranberry Ketchup Glazed Pork Rack

Yield: 8 portions

- 1 cup The Perfect Purée Cranberry Puree, thawed
- 1 cup ketchup
- 2 tbsp. nam pla (Vietnamese fish sauce)
- 1/2 cup sherry vinegar
- 1 jalapeño chili, thinly sliced
- 3/4 cup whole butter
- 8-bone pork rack
- 2 Spanish onions, wedged into eight
- 4 leeks, sliced into 1/2" thick rings
- 16 shallots, whole, peeled
- 2 oz. olive oil
- Sea salt & cracked black pepper, to taste
- Steamed basmati rice

Method:

1. In a heavy gauge stainless steel sauce pan, heat ketchup, nam pla, sherry vinegar, Cranberry puree, jalapeño, and whole butter. Simmer for 6 minutes and remove from heat.
2. Preheat oven to 400° F. In a roasting pan, place the trio of onions and pork. Coat with the olive oil; season with sea salt and pepper. Use a spoon to lightly coat the pork rack with the Cranberry Ketchup.
3. Place in oven for 30 minutes to caramelize; reduce temperature to 250° and baste with the Cranberry Ketchup again. Repeat basting twice more until the rack is at 140° internally. Remove from oven and cover to rest.

Serving Suggestions:

On hot service plates, spoon basmati rice, the caramelized trio of onions, and a pork chop from the rack. Serve a small amount of the Cranberry Ketchup.

The Pilgrim

Yield: 1 drink

- 1 1/2 oz. Dewar's 18 Scotch Whiskey
- 1 oz. The Perfect Purée Cranberry Puree, thawed
- 2 oz. pineapple juice
- 3/4 oz. fresh lime juice
- 3/4 oz. simple syrup
- 3 dashes of Fee Brothers Black Walnut Bitters

Method:

1. In a mixing glass combine all the ingredients, add ice and shake vigorously. Serve up in a chilled martini glass. Garnish with a pinch of nutmeg powder.