Taste and Savor

4 FRESH IDEAS YOU CAN ENJOY IN 4 MINUTES OR LESS

The Friday 4

1 Quick Recipe:

Cranberry Pomegranate Orange Sauce

1 Bag Fresh Cranberries
1 Large *Navel Orange, cut in 8 pieces (including the peel)
¼ Cup Pomegranate Molasses, (find pomegranate molasses in Whole Foods, Sprouts or other speciality market OR online.)
3 or 4 Small to Medium Oranges
Fresh Herbs like Rosemary or Mint for Garnish

Step One In the bowl of a food processor add all the ingredients and pulse until desired chunkiness. Taste and add more molasses if desired.

Step Two Cut the small oranges in half and juice them. Then use a melon baller to scoop out the insides of the oranges. (They don't have to be perfectly clean.) Scoop the cranberry sauce into the orange shells and garnish with the herbs.

2 Kitchen Scoop

*I don't buy all organic produce - and you don't have to either. But when you are using the skin or zest of a citrus fruit its a good idea to buy organic, and scrub it well with soap and water, or use a commercial fruit and vegetable wash.

3 Clever Idea

If you are serving these pretty bowls of cranberry sauce up to a Thanksgiving table of adults, feel free to add up to 2 TB of orange liqueur or pomegranate liquor to the sauce. It adds a zing and a little sweetness to the turkey side dish.

4 Cheers!

Prosecco di Conegliano-Valdobbiadene Superiore Brut Conegliano-Valdobbiadene Italy About $18

That's a long name for a wine isn't it? What it tells you, is this is the top level of Prosecco – from the beautiful and incredibly steep slopes of the Conegliano-Valdobbiadene region. How fun is it to have the BEST wine from a region for under $20? As is the custom in the Veneto region of Italy, this wine will go from appetizer to dessert for your dinner. It's delicious aroma of citrus fruit and fresh herbs will be a compliment to the creamy starters through the turkey and veggie sides all the way to pumpkin pie for dessert.

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