

# Dinner & A Book Recipes

Episode #1208 – Language of Flowers

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## **Cranberry Sauce:**

1 1/2 lb. fresh cranberries, washed and sorted  
1 c. sugar  
Zest of 1 1/2 oranges and 1/2 lemon. Use a juicer  
1 t. fresh grated ginger

Pulse everything in a blender.

Boil for 3 minutes in a saucepan. Let it set until it jells.

Serve as an accompaniment or as a side dollop for soup.

## **Baked chestnuts**

On a cookie sheet bake 24 fresh, scored chestnuts at 425 degrees for 25 minutes. When baked, crack shell off immediately. Serve with a glass of Beaujolais Nouveau

## **Baked Chicken**

Place a buttered whole chicken on a baking pan. Stuff an apple in the cavity. Add several sprigs of rosemary on top of the chicken. Bake at 325 degrees for 1 hour. Half way through the baking, pour chicken drippings over the chicken and place a sprig of rosemary in the leg cavity and return to the oven.

## **Squash Soup**

Pour 1 T. of olive oil in a Dutch cooker. Add 1 chopped onion, 1 stalk chopped celery and 1 clove chopped garlic. Cook until Onion is tender. Add 2 lbs. frozen squash and 1 can chicken broth. Cook until squash is tender. Add more chicken stock, if necessary. Use mixer or wand to puree the soup. Serve with a dollop of sour cream and a dollop of cranberry sauce. Serves 6-8 depending on whether it's a main course or a first course.