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 is 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.