

Christgiving Cranberries

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Christgiving is a holiday we invented because our family is from all around the country, from Cleveland to Denver, and we were never able to celebrate both Christmas and Thanksgiving. Christgiving gave us a chance to be together for one weekend to celebrate both! We had a great Thanksgiving feast, presents under the tree, great fun, lots of smiles and even a spontaneous dance party or two.

In preparation for this amazing weekend, my cousin Sienna and I created what has become one of my favorite holiday dishes, sugared cranberries. These cranberries are special! Our cranberries aren't some jiggly, gelatinous goo that comes from a can. My family's cranberries are delicacies! We put the sugared cranberries in martini glasses all around the house garnished with fresh rosemary. The sugar made them glisten as if they were tiny ornaments topped off with snow. The ruby red colors made them look like Christmas decorations, and the rosemary smelled of pine and looked like the bough of the Christmas tree.

When we cooked them the night before, the cranberry aroma spread throughout the house, making the house smell like the holidays! Thinking about it makes my mouth water!

When I bit into the cranberries the first time, the sugar smothered my lips with sweetness as I delicately popped one in my mouth. I carefully bit into the cranberry thinking it would be as hard as fresh cranberries are, but unexpectedly the berry popped. The sugar hit my tongue and the tart but fruity berry followed it like nature's Sweet Tarts. Fresh cranberry flavor spilled on my tongue as my taste buds hollered with delight.

I hope to share this delicious dish with my family for years to come, as it reminds me of my first Christgiving.

Sugared cranberries:

2 cups of water

2 cups of sugar

Fresh washed cranberries

Bakers sugar

Fresh rosemary

Heat water and sugar until dissolved. **DON'T BOIL!**

Cool for 5 minutes (too hot will not work)

Add cranberries, cover, refrigerate overnight.

Drain, don't rinse. Let sit a few minutes.

Roll in bakers sugar with slotted spoon.

Set on wax lined cookie sheet to dry for one hour.

Garnish with fresh rosemary.

Store in airtight container.