



BOGGS

Cranberry Liqueur





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Discover the rich, smooth taste of cranberries captured in these recipes. developed exclusively for Boggs Cranberry Liqueur. Tart, tangy, American cranberries give Boggs its different taste and it is this unique, savory flavor that imparts the mouth-watering variation all of us look for in our dishes.

You'll be surprised and delighted at the versatility of Boggs in recipes that range from just a hint of Boggs to those that are bursting with its exciting flavor.

Start a tradition in your own home with Boggs Cranberry Liqueur.

BOGGS GROG

1 slice of lemon
2 whole cloves
1 tsp. superfine sugar
1 cinnamon stick
3 oz. Boggs Cranberry Liqueur 4 oz. boiling water

Stud the slice of lemon with the 2 cloves. Wash a glass with a handle with very hot water. Add sugar, cinnamon and lemon to warm glass and add Boggs Cranberry Liqueur. Stir with a spoon to dissolve sugar, leave spoon in glass to prevent cracking and fill with boiling water. Makes one serving.





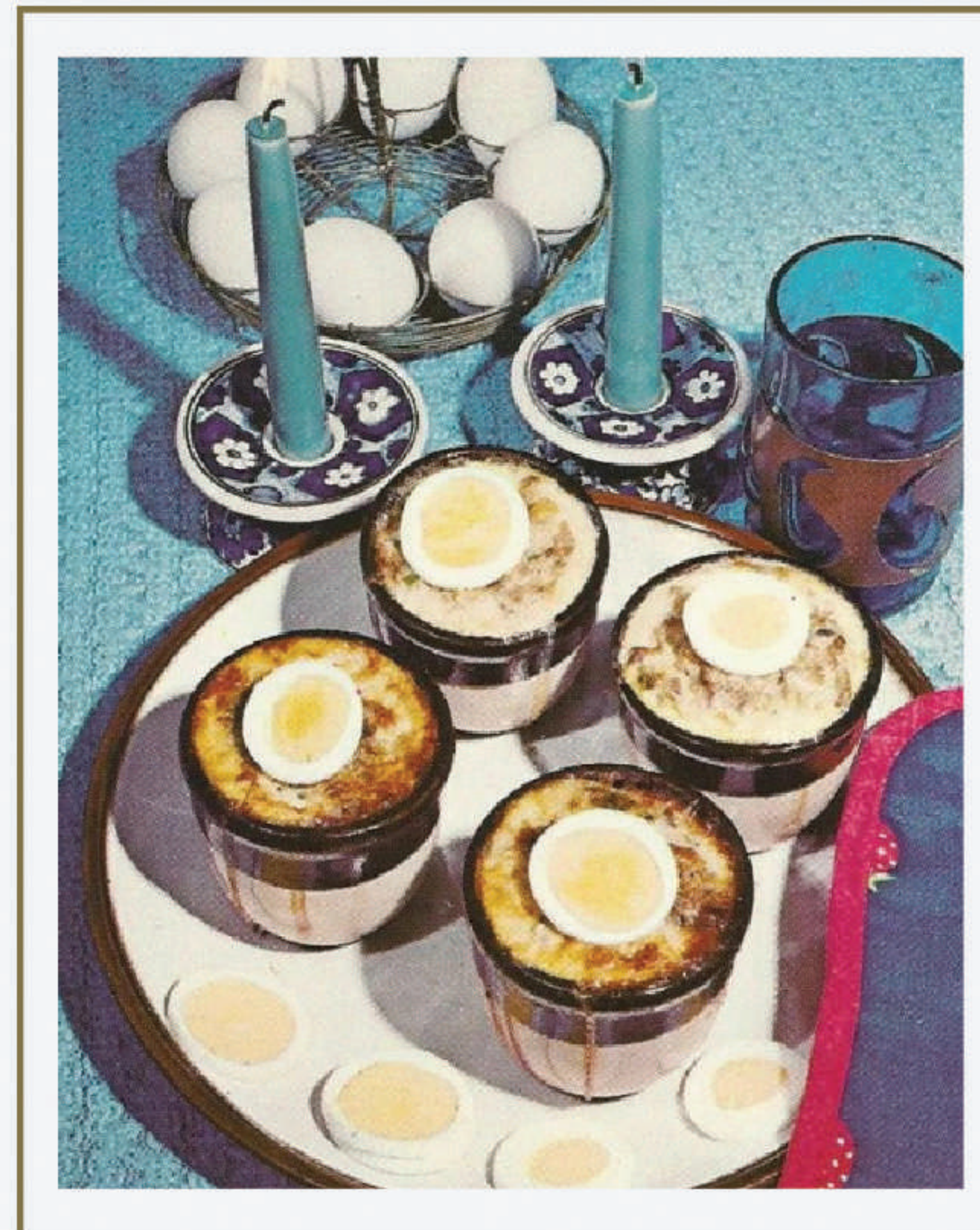
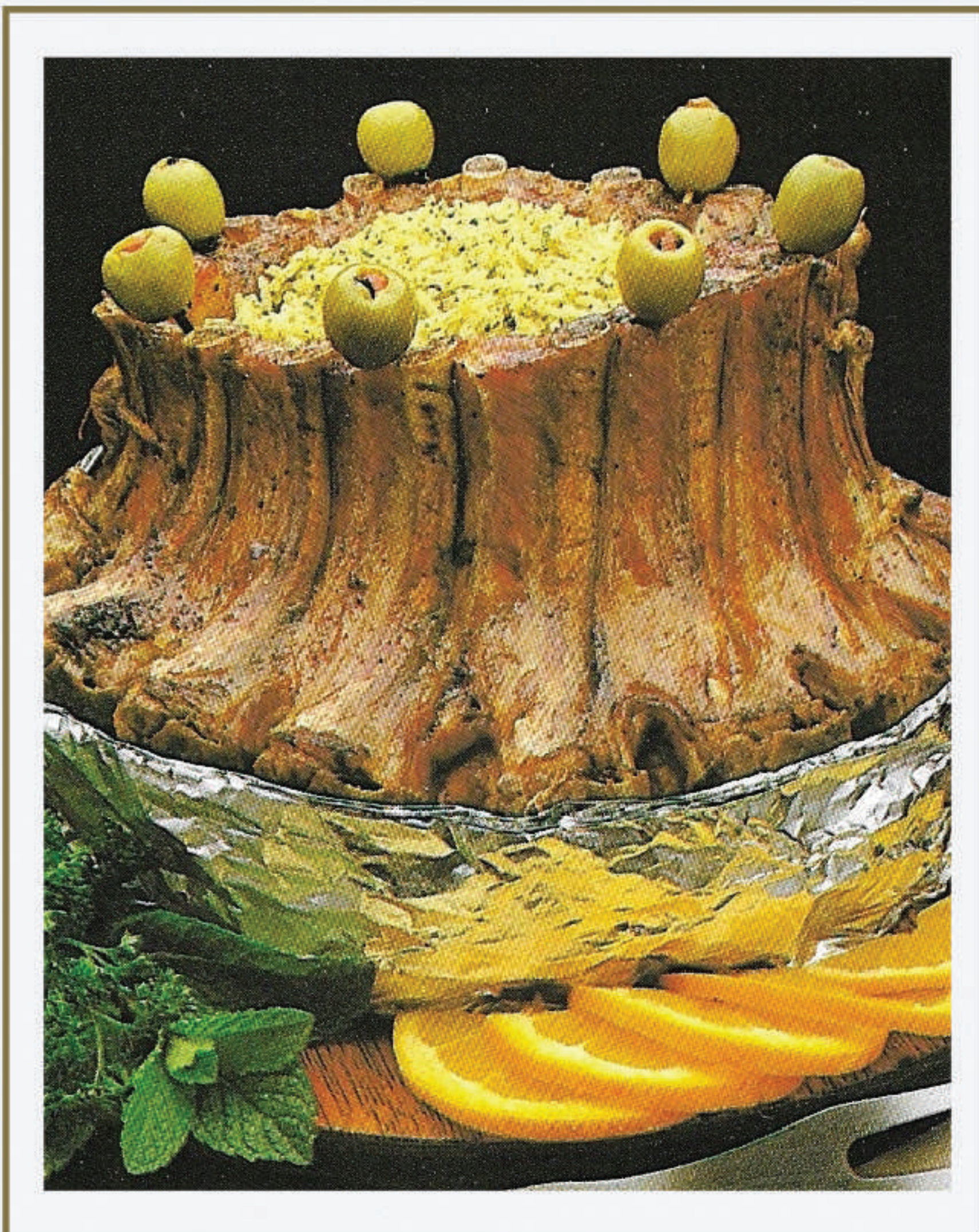
BOGGS MARINATED PORK ROAST

2 cups Boggs Cranberry Liqueur
1/2 cup chopped onion
1 large clove garlic, minced
1 bay leaf
1 tablespoon salt
1 small carrot, finely chopped
1 stalk celery, finely chopped
1/4 teaspoon freshly ground pepper
Juice of 1 lemon
4 lb. pork loin roast
1 tablespoon oil

In large bowl mix all ingredients except pork roast and oil. Place roast in marinade. Cover. Refrigerate several hours or overnight turning roast occasionally. Remove meat from marinade. Pat dry. In large Dutch oven, brown meat well on all sides in oil. Add marinade. Place in 350° oven 2 1/2 hours or until pork is tender. Remove pork to warm platter. Skim fat from remaining liquid. Serve sauce with roast. Serves 4-6.

CRANBERRY BEEF STEW

2 tablespoons flour 2 teaspoons salt
1/2 teaspoon pepper
2 lbs. stew beef, cut into 1" cubes.
2 tablespoons oil
1 large clove garlic, finely minced.
2 cups Boggs Cranberry Liqueur 1 cup water
1 tablespoon instant beef broth
1/2 lb. each frozen small whole onions and whole baby carrots
1 pkg. (9 oz.) frozen artichoke hearts
1 pkg. (10 oz.) frozen baby lima beans



DUMPLINGS

1 cup biscuit mix
1/3 cup milk

In a plastic bag mix flour, salt and pepper. Place meat in bag and shake to coat meat well. In Dutch oven or heavy saucepan brown meat well in oil. Mix in garlic, Boggs, water and broth. Bring to boil. Reduce heat. Simmer 2 hours or until meat is tender. Add onions and carrots. Simmer 10 minutes. Add artichoke hearts and beans. Simmer 5 minutes. In small bowl mix biscuit mix and milk. Drop by teaspoonfuls on top of stew. Simmer uncovered 10 minutes. Cover. Continue simmering 10 minutes. Serve stew with dumplings in individual bowls.



CHAMPAGNE & BOGGS

4 oz. champagne
1 oz. Boggs Cranberry Liqueur
Combine 4 oz. of champagne with 1 oz. of Boggs Cranberry Liqueur.

CRANBERRY SPRITZER

2 oz. Boggs Cranberry Liqueur Club soda
Pour Boggs Cranberry Liqueur in a tall glass 2/3 full. Add 2 or 3 ice cubes. Fill with club soda.

BOGGS FOG

2 oz. orange juice
2 oz. vodka
2 oz. Boggs Cranberry Liqueur
Combine, stir briskly and serve over ice.
Serves two.

BOGGS ROCKS

Cranberry juice
Boggs Cranberry Liqueur
Simply pour cranberry juice into ice cube tray. Freeze and pop frozen cubes into a tumbler and pour in Boggs Cranberry Liqueur. Garnish with lemon.

CRANBERRY CHEESE RAREBIT

3/4 lb. (12 oz.) cold pack sharp Cheddar cheese food
1/3 cup Boggs Cranberry Liqueur
1/3 cup milk
6 slices rye toast
12 slices bacon, cooked and drained
In medium saucepan combine cheese, Boggs and milk. Cook over medium heat, stirring until cheese is melted and mixture is hot.
On each slice of toast place 2 slices of bacon and top with cheese sauce.





SAVORY BAKED CHICKEN

3/4 cup Russian salad dressing
3/4 cup Boggs Cranberry Liqueur
1 envelope onion soup mix
3-3 1/2 lbs. chicken pieces

In medium bowl mix salad dressing, Boggs and onion soup mix. Dip each chicken piece in mixture to coat thoroughly. Place in 9" x 13" baking pan. Bake in preheated 350° oven 1 hour or until tender. Serve on bed of buttered noodles.



BOGGS BARBECUE SAUCE FOR RIBS

3 lbs. spareribs, cut in serving size pieces
Garlic salt
Pepper
3/4 cup Boggs Cranberry Liqueur
1 large clove garlic, crushed
1 teaspoon Japanese soy sauce
1/4 cup brown sugar

Place spareribs, fat side up, on rack in shallow baking pan. Sprinkle with garlic salt and pepper. Bake in preheated 350° oven for 1 hour. While ribs are baking, mix remaining ingredients. Broil ribs on grill, turning and basting frequently with sauce; 45 minutes or until tender and well glazed.



PEACHY HAM SLICES

2 ham slices 3/4" thick, about 1 lb. each
Whole cloves
2 cans (29 oz.) sliced peaches
2 cups Boggs Cranberry Liqueur
1/2 cup brown sugar
4 teaspoons Grey Poupon Dijon mustard
2 tablespoons lemon juice

Stud sides of ham slices with whole cloves. Drain peaches well on paper toweling. In small saucepan simmer remaining ingredients 15 minutes. Place peach slices over ham slice. Baste with glaze. Top with remaining ham slice. Cover with peaches. Brush with glaze. Bake in preheated 350° oven for 45 minutes, basting every 15 minutes.





POLYNESIAN DIPPING SAUCE

1 jar (9 oz.) chutney
1/2 cup Boggs Cranberry Liqueur 1/4
cup water
Place all ingredients in blender and blend
until smooth. Pour into 2 qt. saucepan.
Simmer 5 minutes or until desired
consistency. Serve with hot fried shrimp
or fish and Chinese egg rolls. Makes
about 2 cups sauce.



BRAISED LAMB SHANKS IN FRUIT SAUCE

4 lamb shanks (about 4 lbs.)
2 tablespoons flour
2 tablespoons oil
2 teaspoons salt
1/4 teaspoon pepper
1/2 cup diced pitted dried prunes 1/4 cup
each seedless raisins and diced dried
apricots
1 cup Boggs Cranberry Liqueur
1 1/2 cups water
1/2 teaspoon each cinnamon and allspice
1/4 teaspoon cloves
Dredge lamb shanks in flour. Heat oil in
large skillet and brown shanks well on all
sides. Add remaining ingredients and
simmer 2 hours or until lamb is tender.
Serves 4.

ROSY-RED BEETS

1/2 cup Boggs Cranberry Liqueur
2 teaspoons cornstarch
1 can (16 oz.) sliced beets, drained
1 small onion, sliced and separated
into rings
1/2 teaspoon salt
1/4 cup sour cream

In small saucepan mix Boggs and
corn- starch. Cook over medium heat until
clear and slightly thickened. Mix in beets,
onion and salt. Heat thoroughly. Remove
from heat and stir in sour cream. Serve
immediately. Serves 4.





BOGGS ROAST TURKEY WITH CRANBERRY SAUCE

1/2 cup each chopped onion and chopped celery
1/2 cup butter (or margarine) 1/2 lb. sausage meat, cooked, crumbled and drained
1 pkg. (8 oz.) herb seasoned stuffing mix
1 can (8 oz.) whole cranberry sauce
1/2 cup chopped pecans
1/4 cup Boggs Cranberry Liqueur
1/2 cup water
1 tablespoon instant chicken broth
1 teaspoon sage
1/2 teaspoon each salt and basil
10-12 lb. turkey
Salt and pepper Oil

In large skillet cook onion and celery in butter until soft. Mix in sausage, stuffing mix, cranberry sauce, pecans, Boggs, water, broth, sage, salt and basil. Sprinkle turkey cavity with salt and pepper. Fill with stuffing mixture. Truss. Brush skin with oil. Place on rack in roasting pan. Roast in preheated 325° oven 3 1/2-4 hours or until tender. Serve with Boggs Cranberry Sauce. Serves 8-10.

BOGGS CRANBERRY SAUCE

1 can (8 oz.) whole cranberry sauce
1/4 cup orange juice
1/4 cup Boggs Cranberry Liqueur 2 tablespoons brown sugar
In small saucepan mix all ingredients. Bring to boil. Reduce heat. Simmer 15 minutes or until slightly thickened. Serve with roast turkey. Makes 1 1/2 cups.

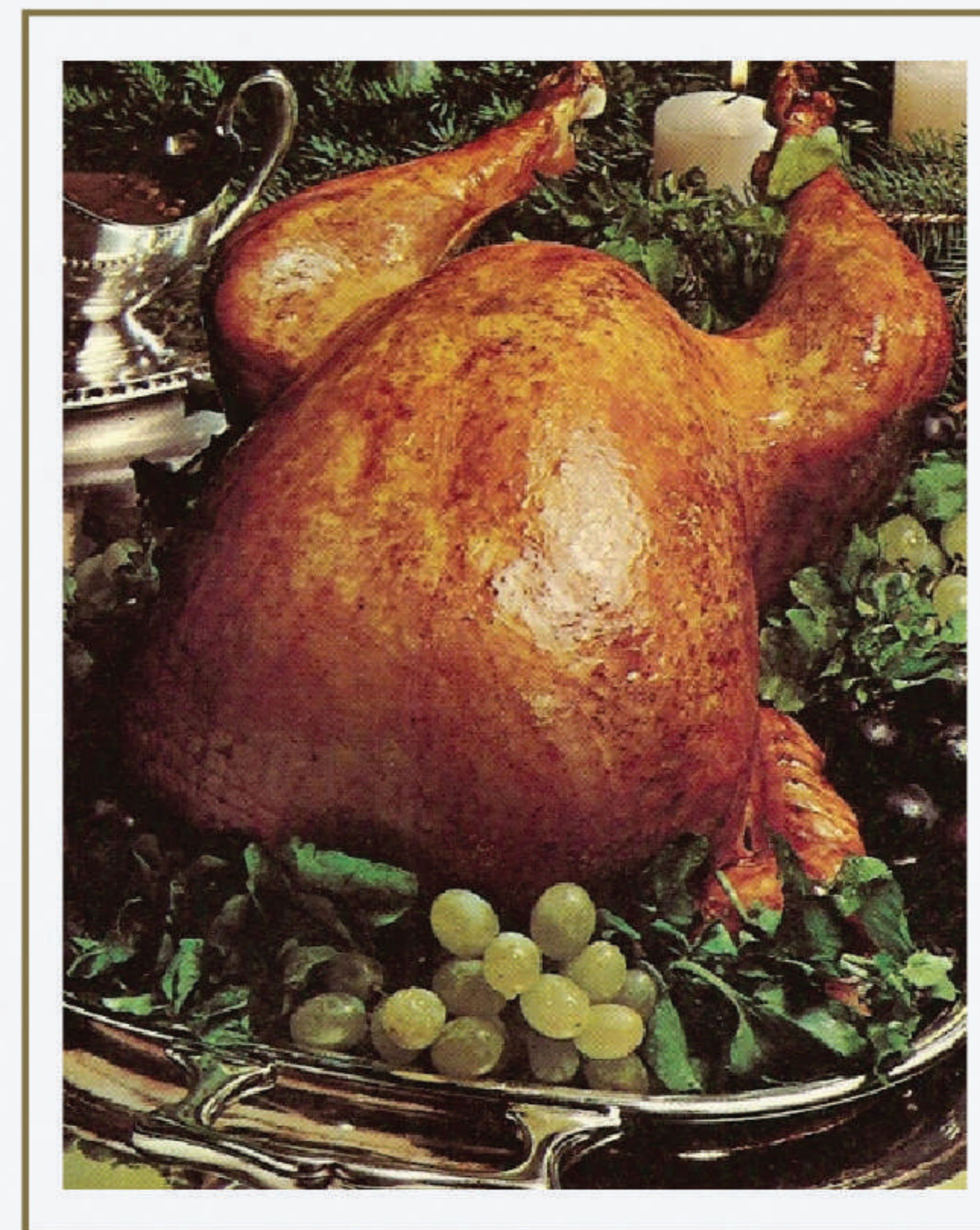
CRANBERRY CANDIED YAMS

1/4 cup butter (or margarine)
2 tablespoons brown sugar
1/2 cup Boggs Cranberry Liqueur 1 teaspoon finely grated orange rind 1 can (24 oz.) yams, drained and sliced
In large skillet melt butter with brown sugar, Boggs and orange rind. Place potato slices in syrup. Simmer 3-4 minutes on each side or until well glazed. Serves 4-6.

SWEET N' SOUR PORK CHOPS

6 center cut pork chops, 1" thick, trimmed
Salt and pepper to taste
1 medium onion, sliced
1 medium clove garlic, minced
1 small green pepper, diced

1 can (8 oz.) pineapple chunks, undrained
Juice of 1 fresh lemon
1 tablespoon Japanese soy sauce
1 package (10 oz.) frozen Chinese pea pods
2 tablespoons sliced pimientos
3 tablespoons cornstarch
3 tablespoons water
In large skillet brown chops well on both sides. Sprinkle with salt and pepper. Add onion, garlic, Boggs, pineapple, lemon juice, green pepper, and soy sauce. Simmer 1 hour or until chops are tender. Combine cornstarch and water. Blend into pan liquid. Add pea pods and pimientos. Continue simmering 5 minutes or until pea pods are tender crisp. Serve on bed of rice.





HEAVENLY RICE MELANGE

1/2 cup converted rice 1/4 teaspoon salt
3/4 cup Boggs Cranberry Liqueur
1 tablespoon brown sugar 1/2 cup water
1 cup heavy cream 1 can (8 oz.) crushed
pineapple, well drained
1/4 cup each chopped pecans and
seedless raisins
Warm raisins, cut into eighths
In medium saucepan mix rice, salt, 1/2
cup Boggs, brown sugar and water.
Simmer 25 minutes or until rice is
tender. Cool Whip cream and remaining
Boggs small soft peaks form. Fold cream
and remaining ingredients into rice.



FROSTY FRUIT COMPOTE

1 can (11 oz.) mandarin oranges, drained 1
can (20 oz.) pineapple chunks, drained 1/2
cup Boggs Cranberry Liqueur Coconut
Mix oranges, pineapple and Boggs. Place in
freezer 2 hours or until fruits begin to get
icy. Spoon into individual dessert dishes and
sprinkle with coconut. Serve immediately.
Makes 4-6 servings.



BAKED APPLES DELUXE

4 large baking apples, 1/2 cup sugar, 1/4 cup
each raisins and chopped pecans 1 cup Boggs
Cranberry Liqueur 2 whole cloves
1/2 stick cinnamon 1/4 teaspoon mace Core
apples and peel 1 inch skin around top. Place
in 2 qt. casserole. Mix sugar, raisins and
pecans. Spoon into apple centers. Mix
remaining ingredients. Pour over apples. Bake
in 375° oven for 45 minutes or until apples
are tender.

TOPPING

3 oz. cream cheese, softened, 3 tablespoons
heavy cream, 1 tablespoon sugar In small
bowl mix all ingredients. Serve over warm
baked apples.





CRANBERRY SYLLABUB

1/3 cup Boggs Cranberry Liqueur
1 teaspoon lemon juice

Dash nutmeg

2 tablespoons sugar 1 cup heavy cream

In large bowl mix Boggs, lemon juice, nutmeg and sugar. Gradually add cream, beating constantly. Continue beating until stiff. Spoon into sherbet glasses. Garnish with a sprinkle of nutmeg. Serve immediately. Serves 4.



FLOWER GARDEN CAKE

2 envelopes unflavored gelatin 1/2 cup water

6 eggs, separated

1 1/2 cups Boggs Cranberry Liqueur

1 teaspoon grated lemon rind

1 can (8 oz.) whole cranberry sauce 1/2 cup sugar

10 inch angel-food cake

1 1/2 cups heavy cream, whipped

In small bowl soften gelatin in water. In 2 quart saucepan beat egg yolks. Mix in 1 cup Boggs and lemon rind. Cook over low heat, stirring constantly, until mixture coats a metal spoon. Remove from heat. Dissolve gelatin in hot mixture. Fold in cranberry sauce. Cool until slightly set. Beat egg whites with sugar until stiff peaks form. Fold thoroughly into cooled cranberry mixture. Break cake into bite-sized pieces. In lightly oiled 10 inch tube pan, layer cake pieces and sauce, ending with cake. Cover and chill several hours until firm. Whip heavy cream with remaining 1/2 cup Boggs until stiff. Unmold cake on large serving platter. Frost top and sides with cream mixture. Chill. Serves 12-14.





CRANBERRY-PEACH MELBA

1/4 cup sugar 1 teaspoon cornstarch
1 pkg. (10 oz.) frozen raspberries, pureed and strained

3/4 cup Boggs Cranberry Liqueur

1 can (29 oz.) cling peach halves, drained

Vanilla ice cream. In small saucepan, mix sugar and corn- starch. Mix in raspberries and Boggs. Simmer, stirring constantly, until sauce is slightly thickened. Chill. Top peach half with vanilla ice cream. Spoon sauce over all. Serves 6-8.

Serve melba sauce as cold fondue with chilled fruit and pound or angel cake cubes; or on vanilla mousse, pudding or baked custard.



CRANBERRY COFFEE CAKE

1/4 cup butter (or margarine), melted 1/4 cup Boggs Cranberry Liqueur 2 tablespoons brown sugar 1/4 cup slivered almonds 1/4 teaspoon cinnamon

1 can (8 oz.) whole cranberry sauce

1 can (8 oz.) refrigerated buttermilk biscuits

In 9" pie plate mix butter, Boggs, brown sugar, almonds, cinnamon and cranberry sauce. Arrange biscuits on top. Bake in preheated 400° oven 10-15 minutes or until brown. Invert on plate immediately and serve warm. Serves 6-8.



DESSERT FRUIT SOUP

2 cups Boggs Cranberry Liqueur

1/2 lb. pitted dried prunes

1/4 lb. dried apricots

1 cup seedless raisins

2 tablespoons quick cooking tapioca

1/2 cup sugar

1 stick cinnamon

3 apples, diced

1 orange, thinly sliced

1 lemon, thinly sliced 4 cups water

Place all ingredients in 4 quart saucepan. Bring to a boil. Reduce heat. Simmer, covered, 30 minutes. Chill several hours or overnight. Serves 10-12.



