

Seasonal Eating



Brandied Cranberries over Cream Cheese

3 (12-ounce) bags cranberries
3 cups sugar
1/2 cup brandy
8 ounces cream cheese
crackers

Place washed cranberries in a single layer in 2 lightly greased jelly roll pans. Pour sugar over cranberries and cover tightly with aluminum foil. Bake at 350 degrees for 1 hour. Spoon into bowl and stir in brandy. Cool. Store in refrigerator for up to a week. Makes 5 cups (a lot!). When ready to serve, place cream cheese on serving plate. Spoon cranberries over the top and serve with crackers.