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TABLE®

NEW MEXICO

HOLIDAY GEMS

CHERYL ALTERS
JAMISON CREATES FIVE
CRANBERRY RECIPES

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OUR FABULOUS ANNUAL HOLIDAY GIFT GUIDE; A BRIMMING-OVER WINTER CALENDAR; ASHLEY HAFSTEAD'S STYLISH SANTA FE HOME; FOUR BATCHED COCKTAILS MAKE HOSTING EASIER; DINNER THEATER AT CHOCOLATE MAVEN'S JAZZY NEW DINNER THEATER, UNIT B; A POST-FAROLITO WALK PARTY; AND A SPECIAL COCKTAIL TO CLOSE OUT 2024 FROM AS ABOVE, SO BELOW.


HOLIDAY GEMS

JUST WHEN NATURE IS TONING DOWN THE BRILLIANT COLORS OF FALL, HERE COME CRANBERRIES AND THEIR TART FESTIVE BURSTS OF BRIGHTNESS. FIVE RECIPES HERE TAKE THEM BEYOND THE BASIC HOLIDAY SAUCE, INCLUDING A ZESTY COMPOTE THAT WILL HAPPILY STAND-IN FOR THE MORE TRADITIONAL OPTIONS. FROM THERE, A MAIN DISH, AND A VIBRANT GREEN SALAD OF SHAVED BRUSSELS SPROUTS, SHOW THE VERSATILITY (AND DELICIOUSNESS) OF THE FABULOUS AMERICAN CRANBERRY.

Cranberry Orange Fig Compote

This compote makes a luscious side served with turkey, ham, prime rib, or other holiday meat. It's also good when accompanying a sandwich made of one or more of those meats the day after the big meal. Spoon it around a soft creamy cheese and scoop it up with crackers or toast. We've been known to whisk a tablespoon or two into a homemade vinaigrette dressing, as well. It stores well in the refrigerator in a covered container for over a week.

Special thanks to Brad Furry and Bradyn Furry for their help with this shoot.



Seared Pork Chops with Cranberry-Bourbon Sauce

The classic pairing of pork and fruit shines here, with a hint of smoky richness from bourbon. Just before serving, a nubby gremolata of pistachios and parsley adds a contrasting flash of color and texture.

Like the Cranberry Orange Fig Compote, this dish's gremolata is a wonderful addition to a sandwich, or an excellent spread for a luscious cocktail hour cheeseboard.

Go to tablemagazine.com for these and other delicious fresh cranberry recipes.





Shaved Brussels Sprouts Salad

Green salads are particularly welcome in the dead of winter. This one's a beauty, a toss-up of textures, hues, and hearty flavors blended with a tangy-sweet dressing. You get that delightful pop of fresh cranberry, too. In addition to their wonderful flavor, they deliver valuable doses of vitamins C, A, K and E. Have a second helping!

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Winter White Pavlova

This has a few steps, but makes a dreamy, creamy holiday treat. My mother used to whip one up when she wanted a show-stopping Christmas dessert. It should be eaten within about an hour of assembly, but the making of most of its components – sugared cranberries, meringue, cranberry cream – can be done well ahead. The final result feels like eating a cranberry cloud ... and you will wow your guests with its elegant presentation.