



Domex Apple Salad

Crisp apples and miniature marshmallows go hand in hand with Thanksgiving.

*4 Domex apples, cored and cubed
4 celery stalks, diced
1 cup pineapple tidbits
1 cup golden raisins
1/2 cup chopped dates
1 cup miniature marshmallows
2 teaspoons celery seed (optional)
1 cup chopped pecans/walnuts (optional)
1 cup mayonnaise
1 cup sour cream
1/4 cup sugar
4-6 tablespoons orange juice*

Combine apples, celery, pineapple, raisins, dates, marshmallows, celery seed and nuts in a bowl. Mix together mayonnaise, sour cream, sugar and orange juice. Pour over salad and stir gently to combine. Makes 12 servings.

Costco Tip: Adding orange juice to the dressing will help keep the apples from browning.

Mariani Cranberry Cream Pie

1 cup Mariani Dried Cranberries
1 cup sugar
1/2 cup all-purpose flour
1/8 teaspoon salt
2 1/4 cups milk
2 eggs, lightly beaten
1/2 cup sour cream
1/4 cup butter, diced
1 9-inch piecrust, baked
1 cup heavy whipping cream
3 tablespoons confectioners' sugar
1 teaspoon vanilla extract*

Cover dried cranberries with boiling water. Let stand 5 minutes and drain. In a medium heavy-bottomed saucepan, combine sugar, flour and salt. Gradually stir in milk and eggs. Cook over medium heat, stirring constantly, until the mixture thickens and boils. Boil and stir 2 minutes. Remove from heat. Stir in sour cream, butter and cranberries; pour mixture into baked pastry shell. Cover with plastic wrap and refrigerate overnight. Whip cream until soft peaks form; fold in confectioners' sugar and vanilla. Swirl over top of pie. Makes 8 servings.

*Brands may vary by region; substitute a similar product.



Ocean Spray White Cranberry-Apple Chutney

This chutney is a nice addition or alternative to traditional cranberry sauce.

*1 cup Ocean Spray White Cranberry Juice Drink
3/4 cup red wine vinegar
1/4 cup packed brown sugar
4 medium apples, peeled, cored and diced
1 medium onion, diced
4 garlic cloves, finely chopped
2 tablespoons finely chopped fresh ginger
1/4 teaspoon salt
1/4 teaspoon grated orange peel*

Combine all ingredients in medium saucepan. Bring to a boil over medium heat. Reduce heat to low and cook, stirring occasionally, about 40 minutes, or until apples are tender and sauce has thickened slightly. Serve with poultry, pork or fish. Makes about 5 cups.

