




**HOLIDAY FAVORITES**

## Green Salad with Cranberry Vinaigrette

This recipe brought to you by:  
**ALL ABOUT OLIVES**  
 1411 Bay Street  
 Cottage Grove  
 541-997-3174



**Ingredients:**  
 2/3 C cranberries, thawed if frozen  
 2 T honey, plus more as needed  
 1/2 C walnuts  
 3 T Extra-Virgin Olive Oil  
 1 T Traditional Balsamic Vinegar  
 Kosher salt & freshly ground pepper  
 1 head butter lettuce, large leaves torn  
 1 bunch watercress, trimmed and torn  
 2 T roughly chopped fresh parsley  
 2 T roughly chopped fresh tarragon

**Directions:**  
 1. Put the cranberries in a small saucepan; add the honey and 1/3 cup water. Cook over medium heat, stirring occasionally, until the cranberries pop and the liquid thickens, about 8 minutes. Remove from the heat and let cool completely.  
 2. Toast the walnuts in a small dry skillet over medium heat, about 5 minutes. Transfer to a cutting board and let cool slightly then roughly chop. Stir the olive oil and vinegar into the cold cranberries. Add more honey if desired. Season with salt & pepper.  
 3. Toss the lettuce and watercress in a serving bowl, season with salt & pepper. Spoon the vinaigrette over the lettuce and top with the walnuts and herbs. Toss before serving.

## GINGER SPICE COOKIES

This recipe brought to you by:  
**BACKSTREET GALLERY**  
 1421 Bay Street  
 Florence, OR  
 541-997-8980

**Ingredients:**  
 2 cups all purpose flour  
 2 1/2 teaspoons ground ginger  
 2 teaspoons baking soda  
 1 teaspoon ground cinnamon  
 1 teaspoon ground cloves  
 3/4 teaspoon salt  
 3/4 cup chopped crystallized ginger  
 1 cup (packed) dark brown sugar  
 1/2 cup vegetable shortening, room temperature  
 1/4 cup (1/2 stick) unsalted butter, room temperature  
 1 large egg  
 1/4 cup mild-flavored (light) molasses  
 Sugar

**PREPARATION**  
 Combine first 6 ingredients in medium bowl; whisk to blend. Mix in crystallized ginger. Using electric mixer, beat brown sugar, shortening and butter in large bowl until fluffy. Add egg and molasses and beat until blended. Add flour mixture and mix just until blended. Cover and refrigerate 1 hour. Preheat oven to 350°F. Lightly butter 2 baking sheets. Spoon sugar in thick layer onto small plate. Using wet hands, form dough into 1 1/4-inch balls; roll in sugar to coat completely. Place balls on prepared sheets, spacing 2 inches apart. Bake cookies until cracked on top but still soft to touch, about 12 minutes. Cool on sheets 1 minute. Carefully transfer to racks and cool. (Can be made 5 days ahead. Store airtight at room temperature.)

