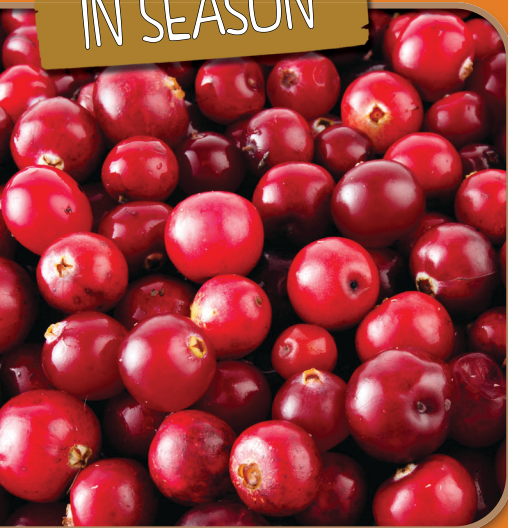


FRESH
IN SEASON



CRANBERRIES

Cranberries can be used whole, fresh, or cooked. They can be dried or frozen whole, and are commercially canned or made into fruit juices and sauces.

Whole Cranberries are most often cooked, along with sugar and sometimes citrus or other winter fruits, and made into a sauce or chutney.

Its acidity compliments both savory and sweet dishes.

Cranberry sauce can be added to desserts and baked goods.

Whole berries can be halved and added to beverages like sangria, or chopped and added to salad greens or soft cheeses. Dried Cranberries can be added to salads, stuffing, breads, cookies and cakes.



**Indianapolis
Fruit**

Produce a Fresh Experience Together!