

Two flavors, two personalities, make for sparkling organic entertaining

(NAPSA)—Cranberry: If this fruit had a personality, it would likely be that of a conservative aunt who organizes the party (to start and end early), reminds everyone to mind their manners and bakes the most outrageous apple pie — from a recipe that's been in the family for generations.

Mango: This trendy fruit oozes with tropical charm. The mango, if given a personality, would be the eccentric, theatrical cousin who is always the life of the party (and stays out late), has a sparkle in her eye and an eye-catching dress.

Why not invite both relatives to the party and make the most of juices that span the flavor spectrum? Santa Cruz Organic offers Cranberry Nectar and Orange Mango Juice to add pizzazz to standard holiday fare.

Both can be crafted into fun fruit punches, fruit glazes and sauces that are out of this world.

Be a traditionalist and add Cranberry Nectar to your favorite stuffing recipe, or combine it with sparkling apple juice for a special festive spritzer.

Give a new twist to your old recipes by substituting Orange Mango Juice in a holiday punch or make a warm, tropical glaze to serve over vanilla ice cream on Super Bowl Sunday.

Both juices provide boosts of vitamin C and potassium, which help build your immune system during hectic times of the year.

Now that the new USDA certification makes shopping for organics easier than ever, you can reach for the organic option this holiday season and let the festivities sparkle with flavor.



Fruit flavors from organic cranberry and mango juices can add zest to foods any time of the year.

Orange Mango Potatoes

Makes 6 servings

- 2 cups Santa Cruz Organic Orange Mango Juice**
- 2 Tbsp. brown sugar**
- 1 tsp. salt**
- 1 tsp. ground coriander**
- ½ tsp. allspice**
- 3 lbs. yams, peeled, cut into 1-inch cubes**
- ½ cup golden raisins**
- ½ cup chopped walnuts**

Preheat oven to 375°F. Lightly oil a 2- to 3-quart baking dish. Set aside. In a saucepan, combine juice with brown sugar and spices. Stir over low heat until sugar dissolves. Spread half of the potatoes in the prepared dish. Sprinkle with raisins and walnuts. Spread with remaining potatoes, and pour liquid mixture over the top. Cover and bake until tender, about 1 hour, basting several times. Raise the temperature to 425°F, uncover and bake an additional 30 minutes until juices are thick and top is nicely browned.