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One Fruit, Five Ways: The Secrets Behind Hosting the Best Parties this Winter
The versatile cranberry bounces into unexpected dishes, surprising guests in different ways

Sydney, August 2014: – With winter being a great excuse to entertain at home, Ocean Spray® shares tips on how to feed a crowd including fancy side dishes and desserts. Looking for an ingredient with that 360-degree (taste, versatility, pizzazz) savoir-faire? The cranberry is perfect for creating party fare that pops with healthy goodness and vibrant taste.

These tips will enable you to be the host of a party that everyone wants to attend with servings of creative winter dishes (and drinks!) in five simple, yet delicious ways.

1. Better Water

As guests arrive, help them refresh with a tall, chilled pitcher of winter spritzers. Add sparkling water and lime to a serving of Ocean Spray® Cranberry Classic™ juice drink for a fan-favorite, scrumptious sip.

2. Sangria's Best Friend

Elevate your sangria recipe with a little cranberry vitality – mix together a bottle of Ocean Spray® Cranberry Classic™ juice drink with your favourite red wine, sparkling water and citrus fruits of choice.

3. Go ALL OUT With Appetizers

Skip the traditional appetizer of cheese and crackers, and opt for a zesty, tangy salsa. Cranberry sauce provides a great base for a sweet and savoury salsa worth sharing. Serve with homemade pita chips to kick the culinary journey into high gear.

4. Presentation With Purpose

Greens can get a bad rap for being boring, plain, or worse... flavourless. But not when you toss the sweet, tangy taste of Craisins® Dried Cranberries into the mix. Add in some sunflower seeds and nuts or soft cheese for a tasty side dish. Or make a salad dressing using Ocean Spray® Cranberry Classic™ juice drink.

5. Carefree Desserts

Make Berry Chocolate Yoghurt Pops for a guilt-free dessert. Freeze Ocean Spray® Cranberry Classic™ juice drink, strawberry yoghurt, fresh strawberries and chocolate chips into ice-moulds for a refreshing dessert.

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