"Safe for another year."

"So Gus' campaign —

'No turkey left behind' worked?"

"Wait, where's Gus?"

"Gus is a sandwich."

Need a New Campaign?

Cranberry™

Refreshing Creative + Good For You™

Like to change your image or struggling with mixed messages? For healthy results, leave it to the pros. That's where Cranberry excels. We've got tasty ideas for before and after events, ad launches, web overhauls, social outreach and more.

Long range thinking, fresh concept driven creative, great clients — and the kind of response that allows you to enjoy the fruits of your labor. Try our recipe for growth.

Stop by CranberryMarketing.com, there's always something new cooking. Get a leg up, call 571.248.6973.

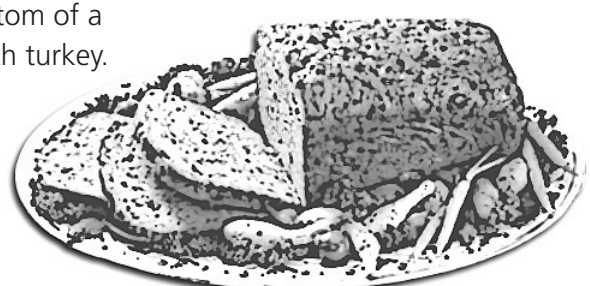
Après Bird Berry Loaf

1/2 cup cranberry relish
1 cup leftover turkey, shredded
3/4 lb. ground beef
3/4 lb. ground pork
1/2 large onion diced or minced
1/4 cup ketchup
1 green pepper, diced
2 tsp. parsley, chopped
1/4 cup bread crumbs
2 eggs
1 tsp. salt
1/2 tsp. pepper
slices of provolone or swiss

Preheat oven to 375°. Mix together onion, green pepper, ketchup, eggs, parsley, salt and pepper. Add bread crumbs and mix until moistened. Add ground beef and pork and mix lightly until all is incorporated.

Split meat mixture. Press half of the mixture along the bottom of a loaf pan. Spread cranberry relish along the center. Top with turkey. Top with remaining meat mixture. Press into pan.

Bake for 45-50 minutes.
Top with cheese, bake for another 10 minutes or until the cheese is bubbly and browned. Serves 6-8.



©2015 Cranberry Marketing Associates, LLC | CranberryMarketing.com 571.248.6973