



# Cranberry Chimichurri Holiday Glaze

## A Happy Little Accident

I once tried to make a cranberry sauce. I had no orange juice. So I used what was on my counter. Olive oil, herbs, vinegar. My family looked at the bowl. They were confused. Then they tried it. They loved it! I still laugh at that.

That happy mistake became this Cranberry Chimichurri. It is not a sauce. It is a glaze, a marinade, a friend to your food. This matters because cooking should be fun, not scary. Mistakes can be delicious. Have you ever made a happy mistake in the kitchen?

## Why This Glaze Matters

Holiday food can be very rich. It is all brown and heavy. Your taste buds get tired. This glaze is like a bright red wake-up call. It is tangy, herby, and a little spicy.

It cuts through the richness. A spoonful on your turkey or ham changes everything. *Fun fact: The word “chimichurri” might come from an old Basque word. It means “a mix of several things in no special order.” I like that.*

## Let's Talk Flavors

You will mince the cranberries, garlic, and shallot. Doesn't that smell amazing? The cranberries are sweet and chewy. The herbs are so fresh and green. The garlic and shallot give it a nice bite.

Then you pour in the olive oil and vinegar. The salt and spices join the party. You stir it all together. The colors are so pretty. It looks like a holiday in a bowl. What is your favorite holiday food color?

## The Most Important Step

Now, you must walk away. Put the bowl aside. Let it sit for 30 minutes. This is not a suggestion. It is the rule.

This waiting time matters. The flavors get to know each other. The sharp garlic softens. The cranberries plump up. The oil soaks in all the herby goodness. Patience makes it perfect. Trust your grandma on this one.

## How to Use Your Glaze

Brush it on a ham for the last 20 minutes of baking. Drizzle it over roasted carrots. Spoon it next to your slice of turkey. It is even good on a leftover sandwich the next day.

See also Silent Night Chocolate Graham Pie

It makes simple food feel special. That is its real job. To bring a little joy to your table. Will you try it on meat or veggies first? I would love to hear how you use it.

## Ingredients:

Ingredient	Amount	Notes
dried cranberries	$\frac{3}{4}$ cup	minced
extra-virgin olive oil	$\frac{2}{3}$ cup	
fresh cilantro leaves and stems	$\frac{1}{2}$ cup	chopped
fresh parsley	$\frac{1}{2}$ cup	chopped
red wine vinegar	3 tablespoons	
shallot	1	minced
garlic cloves	3	minced
dried oregano	$1\frac{1}{2}$ teaspoons	
table salt	$\frac{1}{2}$ teaspoon	
red pepper flakes	$\frac{1}{2}$ teaspoon	
pepper	$\frac{1}{4}$ teaspoon	



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Hello, my dear. Come sit. Let's make something special for the holiday table. This glaze is my little secret. It's tart, herby, and a bit spicy.

It reminds me of my first big holiday dinner. I was so nervous. This bright sauce saved my dry turkey! I still laugh at that. Now, it's a tradition. Doesn't that smell amazing already?

The cranberries look like little jewels. They make everything feel festive. Letting it sit is the magic part. The flavors become best friends. Trust your nose, it knows.

### Instructions

**Step 1:** Grab your favorite big mixing bowl. Add the minced cranberries and shallot. Toss in the garlic, oregano, salt, and both peppers. Stir them with a spoon. This is the flavor base. (A sharp knife makes mincing shallots easy and tear-free.)

**Step 2:** Now, pour in the lovely olive oil. Add the red wine vinegar next. Give it a good stir. See how it starts to come together? The oil carries all the flavors. I think of it as a cozy blanket for the herbs.

**Step 3:** Finally, fold in your fresh cilantro and parsley. Be gentle. You want to keep them bright and happy. Do you think the parsley or cilantro smells stronger? Share below! Cover the bowl loosely. Let it rest on the counter for 30 minutes. This waiting is the hardest part, but it's worth it.

## Creative Twists

**Use it as a sandwich spread** for leftover turkey. It's fantastic on crusty bread. **Mix a spoonful into softened cream cheese** for a quick, pretty dip. **Swap the dried cranberries for chopped orange segments** for a sunnier, citrus version. Which one would you try first? Comment below!

See also [Foil Wrapped Asparagus with Dill and Capers](#)

## Serving & Pairing Ideas

This glaze loves a holiday roast. Try it over pork or baked brie. For sides, roasted carrots or simple mashed potatoes are perfect. They soak up the sauce so well. For a drink, a sparkling apple cider is lovely. Grown-ups might enjoy a glass of zesty Sauvignon Blanc. Which would you choose tonight?



## Cranberry Chimichurri Holiday Glaze

# Keeping Your Cranberry Chimichurri Bright

Let's talk about keeping this sauce happy. Store it in a jar in the fridge. It will stay good for about one week. You can also freeze it for up to three months.

I like to freeze it in an ice cube tray. This makes perfect little flavor cubes. Just pop one out when you need it. Thaw it in the fridge overnight.

I once made a huge batch for a party. Freezing the extra was a lifesaver. It saved me so much time weeks later. Batch cooking gives you a gift for your future self.

You do not need to reheat this glaze. Let it come to room temperature. Then drizzle it over your warm holiday ham or turkey. The warmth of the meat wakes up all the herbs.

**Have you ever tried storing sauce in an ice cube tray? Share below!**

# Simple Fixes for Common Hiccups

Sometimes cooking has little bumps. Do not worry. Here are easy fixes. First, the sauce might taste too sharp or sour.

Just add a tiny drizzle of honey. Stir and taste. This balances the vinegar perfectly. I remember when I first made it too tangy.

Second, your herbs might look sad or wilted. Always pick the brightest, perkiest bunches at the store. Fresh herbs make the flavor sing.

Third, the cranberries can be hard to mince. A fun fact: *soaking them in hot water for 5 minutes softens them right up*. Then just chop. This makes your job much easier.

See also [Evergreen Forest Pasta Skillet](#)

Fixing small problems builds your kitchen confidence. It also makes your food taste exactly how you want. **Which of these problems have you run into before?**

## Your Quick Questions, Answered

### **Q: Is this gluten-free?**

A: Yes, all the ingredients are naturally gluten-free. It is safe for most diets.

### **Q: Can I make it ahead?**

A: Absolutely. Making it a day early is even better. The flavors get to know each other.

### **Q: What if I don't have a shallot?**

A: Use two tablespoons of finely chopped red onion. It will work just fine.

### **Q: Can I double the recipe?**

A: Of course. Just double every ingredient. Use a bigger bowl to mix it all.

### **Q: Any optional tips?**

A: Try it on roasted vegetables or grilled chicken. It is not just for holidays. **Which tip will you try first?**

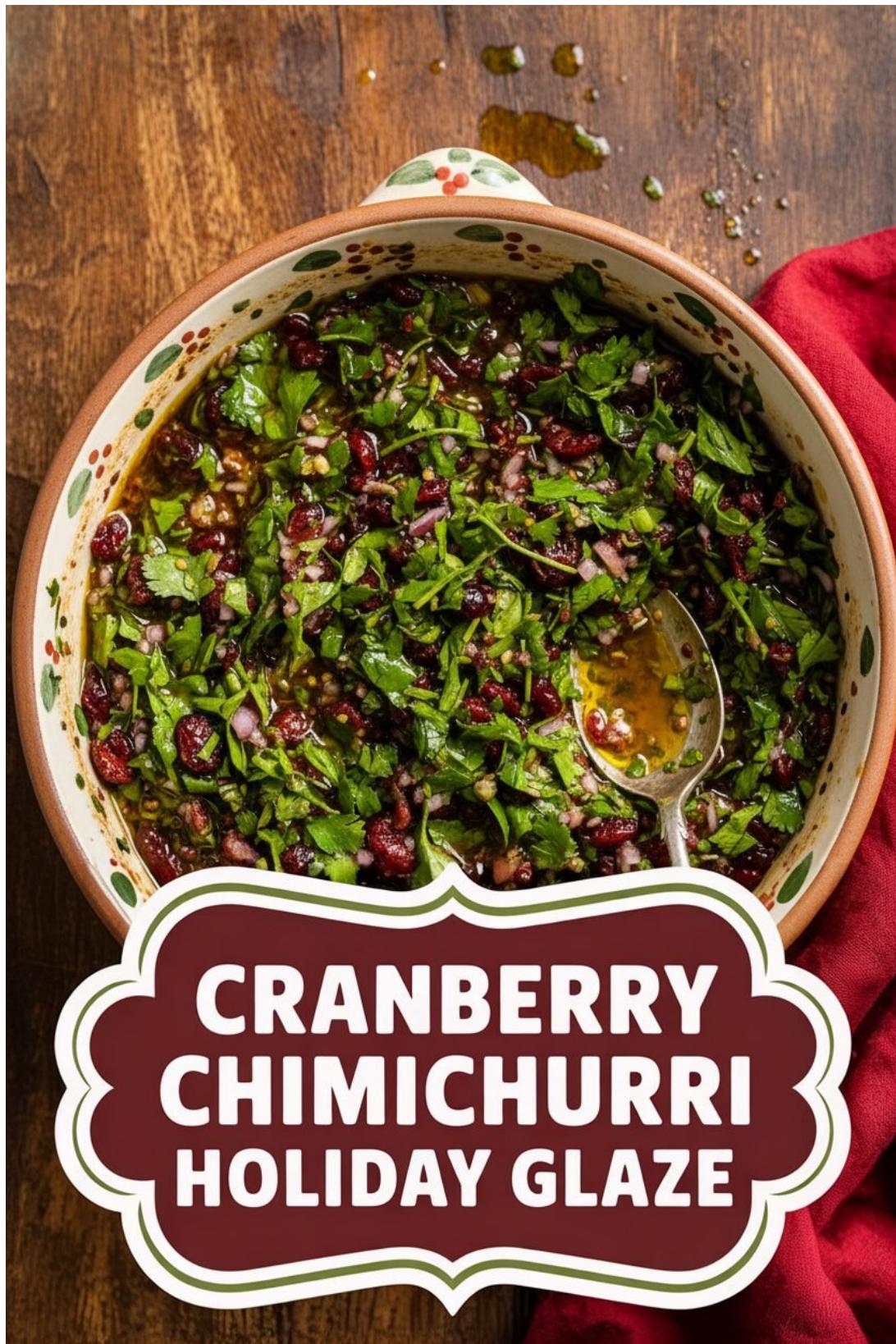
## From My Kitchen to Yours

I hope you love making this cranberry chimichurri. It brings such a cheerful red to the table. Cooking is about sharing and creating joy.

I would love to hear about your cooking adventures. Tell me what you served it with. Your stories make my day brighter.

**Have you tried this recipe?** Please leave a comment below and let me know. Happy cooking!

—Elowen Thorn.



**CRANBERRY  
CHIMICHURRI  
HOLIDAY GLAZE**

Cranberry Chimichurri Holiday Glaze



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Cuisine:[Fusion Latin American](#)

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Difficulty: **Beginner**

Prep time: **10 minutes**



## Cranberry Chimichurri Holiday Glaze | 20

Cook time: **minutes**

Rest time: **30 minutes**



## Cranberry Chimichurri Holiday Glaze | 22

Total time: **40 minutes**



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Servings: **8 servings**



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Calories: **180 kcal**



Best Season:**Summer**

## **Description**

A vibrant, tangy, and herbaceous sauce with a festive cranberry twist,

perfect for glazing holiday meats or serving as a condiment.

## Ingredients

- ▢  $\frac{3}{4}$  cup dried cranberries, minced
- ▢  $\frac{2}{3}$  cup extra-virgin olive oil
- ▢  $\frac{1}{2}$  cup chopped fresh cilantro leaves and stems
- ▢  $\frac{1}{2}$  cup chopped fresh parsley
- ▢ 3 tablespoons red wine vinegar
- ▢ 1 shallot, minced
- ▢ 3 garlic cloves, minced
- ▢  $1\frac{1}{2}$  teaspoons dried oregano
- ▢  $\frac{1}{2}$  teaspoon table salt
- ▢  $\frac{1}{2}$  teaspoon red pepper flakes
- ▢  $\frac{1}{4}$  teaspoon pepper

## Instructions

1. Combine all ingredients in bowl and let sit for at least 30 minutes to allow flavors to meld before serving.

## Notes

This glaze is excellent on roasted turkey, ham, or grilled chicken. Store in an airtight container in the refrigerator for up to 5 days.

Keywords: Cranberry, Chimichurri, Sauce, Glaze, Holiday, Condiment