Cestari Introduces a Citrus-Forward Cranberry Sauce Recipe in Its Thanksgiving TableTalk Issue

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LITTLETON, MA - November 04, 2026 -
Cestari has featured a new take on a Thanksgiving staple in the October 27 issue of its Cestari TableTalk newsletter, pairing homemade cranberry sauce with Japanese umeboshi to create a sweet, sour and salty flavor with a citrus note. The issue marks the return of The Ume Reserve as the Cestari TableTalk Kitchen Partner.

In the issue, home cook and TableTalk contributor Susan MacDowell adds two Select Citrus Umeboshi to a batch of cranberry sauce, resulting in an easy cranberry sauce recipe built around a single unexpected ingredient. The umeboshi are made from Kishu Nanko ume grown in the Minabe-Tanabe Ume System, which the United Nations Food and Agriculture Organization recognizes as a Globally Important Agricultural Heritage System. The plums are seasoned with juice from Japanese mikan, which contributes the sauce's citrus character.

Readers first encountered The Ume Reserve earlier in the year, when MacDowell used the company's Delicate Salt Umeboshi Paste in a Japanese cucumber salad. The Ume Reserve brings umeboshi, ume preserved with salt and fermentation, from Wakayama, Japan, into American kitchens. The Thanksgiving

issue continues that collaboration with a seasonal application timed to the holiday cooking season.

"Cranberry sauce is one of those dishes that stays the same on most tables year after year," said Susan MacDowell, contributor to Cestari TableTalk. "Adding umeboshi gives the sauce a sour and salty layer underneath the sweetness, and the mikan brings a quiet citrus note. It feels familiar and a little new at the same time."

The issue is accompanied by a follow-up video that extends the same idea into a compound butter. The technique turns leftover sauce into an umeboshi cranberry glaze, demonstrated in the video as honeynut squash with cranberry butter. The butter can be prepared ahead of time and frozen in individual portions, allowing home cooks to finish roasted vegetables such as squash, carrots, sweet potatoes and Brussels sprouts without additional work at dinnertime.

"The butter started as a way to use leftover sauce, and it became a dish of its own," MacDowell said. "Freezing it in small portions means the flavor is ready whenever the vegetables come out of the oven."

The collaboration reflects the broader focus of the Thanksgiving recipe newsletter, which delivers weekly content to home cooks that includes recipes, kitchen techniques, community stories and video guidance. The newsletter is centered on deepening family connections around shared meals.

Cestari is a family-run company based in Massachusetts that specializes in kitchen tools designed to simplify food preparation and cleanup. The company offers its products through an online catalog, with each tool backed by a lifetime guarantee. Alongside its product line, Cestari maintains a blog and a news room that share updates related to its tools and the broader kitchenware industry. Through its TableTalk newsletter, the company connects with a community of home cooks who share an interest in cooking and dining together.
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Cestari

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