



Recipe

ROASTED CRANBERRY SAUCE

Ingredients

YIELDS 2 CUPS

- 1 orange
- 1 lb fresh cranberries
- 1 cup sugar
- 3 tbsp extra virgin olive oil
- 4 green cardamom pods, crushed (use the back of your knife same as when crushing garlic)
- 4 whole cloves
- 3 cinnamon sticks
- 1 jalapeno, stem removed and thinly sliced
- 2 tbsp port (or use some of the red wine you will be serving with dinner)
- salt and pepper (sea salt and fresh black pepper are preferable)

Directions

1. Heat oven to 450 degrees.
2. Zest the orange, then squeeze the juice and reserve 2tbsp for this recipe
3. In a large bowl combine half the sugar & all other ingredients, except orange juice and port
4. Toss and transfer to a lined baking sheet
5. Roast until cranberries soften and release their juices.
6. Transfer cranberry mixture to a sauce pan, stir in port and cook gently until alcohol evaporates about 1-2 mins.
7. Stir in orange juice. Remove from heat.
8. **Taste.** If it's too tart for your liking add more of the sugar, slowly until you achieve the right balance.
9. Let sit for at least 1 hour so flavors can mingle
10. To serve, heat mixture gently and adjust seasoning if necessary
11. Before serving, remove and discard cinnamon sticks, cardamom pods and cloves

Chef's note:

This recipe is nothing like a traditional cranberry sauce. Feel free to adjust the spices as needed. If you like a little more heat, add another jalapeno. Line your baking sheet with parchment paper or foil, this will ensure speedy cleanup. Taste the mixture before adding the juice and wine. If it is too tart, add a little more sugar. You can make this sauce up to a week before serving, as it truly gets better with time.