

## **Cranberry Port Gelee – Canal House Cooking, Vol. 2**

Use a good port or red wine or even a Madeira if that's what you have on hand. Cranberries have so much natural pectin that this sauce will set up even if you don't refrigerate it.

### **Ingredients:**

1 cup port

1 cup sugar

1 tablespoon juniper berries

10 black peppercorns

4 cups or 1 bag fresh cranberries

### **Directions:**

Put the port, sugar, juniper berries, and peppercorns into a heavy saucepan and bring to a boil over medium-high heat. Add the cranberries and return to a boil. Reduce the heat to low and simmer until the cranberries are very soft and burst, about 10 minutes more.

Strain the sauce into a bowl through a fine-mesh sieve, pushing the solids through the screen with a rubber spatula. Transfer to a pretty serving bowl. Cover and refrigerate. Makes about two cups.

### **Ode to Cranberry Sauce**

You simply have to have cranberry sauce with roast turkey and gravy. Its tart fruity zing slides right underneath a forkful of gravy-drenched turkey and lifts it up to a higher place. We love our recipe above, but we also love the recipe on the back of the bag of Ocean Spray cranberries. It always works! Just boil 1 cup sugar, 1 cup water, and a bag of cranberries in a pot over high heat. Reduce the heat to medium and cook until the berries burst. Strain it or leave in the berries for a gustier sauce. Don't forget to add it to your turkey sandwich the next day. After all, isn't the whole point of roasting the turkey – to get the moment of eating the mayo and cranberry sauce-slathered turkey sandwich on white bread?