



NICOLA'S FAVORITE CRANBERRY SAUCE

Recipe by Nicola Zanghi

*S*love having this as a staple in my refrigerator during fall and winter - it's so very easy to make. It's healthy, keeps for at least a month, and requires little or no attention. It can be made with frozen or fresh cranberries.



Ingredients

- 2 bags fresh or frozen whole cranberries
- 1" piece fresh ginger cut into about 1/4" dice
- 2 clementines cut into 8 pieces with skin on
- 8 ounces Port or similar sweet wine
- 2/3 cup dark brown sugar

Directions

Rinse the cranberries well and place them in a thick bottom saucepot. Add two clementines, ginger, port wine, and dark brown sugar. Bring everything to a gentle simmer and let it cook for two hours, partially covered. Be careful if the heat is too high - the bottom will scorch, and it will splatter all over the place! I simply keep a wooden spoon in it and stir occasionally. Once it cools, transfer it to glass or ceramic jars and keep it in the fridge for at least a month. Great on yogurt...

Serves 4-6