

## *Idiot's Kitchen Recipe – Cranberry Port Sauce*

Recipe from [idiotskitchen.com](http://idiotskitchen.com) – from Williams Sonoma



### Ingredients:

1 cup ruby port  
1 pound (16 oz.) cranberries, rinsed and picked through  
1 cup sugar  
Zest from 1 lemon  
Zest from 1 orange  
1 cup orange juice (about 2 oranges)  
1 cinnamon stick

Pour 1 cup of ruby port into a medium sauce pan and bring to a simmer over medium high heat. Simmer the port about 5 minutes, or until reduced by half.

When the port has reduced, add 1 pound of fresh cranberries, 1 cup of sugar, the zest of 1 lemon and 1 orange, 1 cup of orange juice, and 1 cinnamon stick.

Stir to combine and bring to a simmer over medium heat. Reduce the heat to low and simmer for 15 minutes, until the sauce is thick, coats the back of a spoon, and about half of the berries have burst.

Remove from the heat and allow to cool to room temperature. Remove the cinnamon stick and either serve OR if you're making this ahead, and I highly suggest you do, cover and refrigerate.

On Thanksgiving, remove from the refrigerator about 1 hour before you're ready to eat so the sauce can come up to room temperature and be "saucy" again. Serve in Grandma's nice dish.

Can be made a few days ahead (it gets even better) and after Thanksgiving, also keeps for at least a week in the fridge.

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