



CRANBERRY, PORT & ORANGE SAUCE

Traditionally served with roast turkey, this also goes well with gammon and French cheeses such as Brie. It can be made well in advance and frozen.



PREP TIME
10 mins



COOK TIME
10 mins



TOTAL TIME
20 mins



SERVINGS
8 People



CALORIES



DIFFICULTY
Easy

INGREDIENTS

Just five ingredients!

- 225g fresh or frozen cranberries
- Grated rind and juice of one orange
- 150ml water
- 125g granulated sugar
- 1 tablespoon Port

METHOD

Wash the cranberries and place in a saucepan with all the other ingredients. Bring to the boil slowly, then simmer without the lid on until the cranberries are soft, about 10 minutes.

Squash the fruit gently with the back of a wooden spoon and pour into a jar or container to cool before putting on the lid. This will store in the fridge for up to a week or it can be frozen.

To serve, spoon into a bowl and sprinkle with grated orange peel to decorate. (Any leftover sauce can be kept for sandwiches or spooned over vanilla ice cream).