

Cranberry sauce

Serving ham? Pork? Turkey? Whatever your choice of meat, give it the festive treatment with this spicy cranberry sauce, which is sure to knock your guests' Christmas stockings right off.

Makes 2½ cups (500 g)

4 teaspoons olive oil

1 onion, finely chopped

4½ cups (500 g)
cranberries, fresh or
frozen

2 apples, peeled, cored
and chopped

½ cup, firmly packed
(110 g) brown sugar

½ teaspoon chilli flakes

⅓ cup (80 ml) dry Jerez
sherry, apera or apple
juice

Heat the olive oil in a saucepan over medium heat and cook the onion for 5 minutes, or until softened, stirring occasionally. Add the remaining ingredients and bring to the boil, stirring occasionally. Reduce the heat to medium-low and simmer for 10 minutes, or until the fruit is soft, and the sauce has slightly thickened. Season to taste, adding a little more sugar if necessary; sometimes cranberries can be a little bitter. Remove from the heat and set aside to cool.

The cranberry sauce can be made 2–3 days ahead and refrigerated.





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THOMAS LINKINS