

## Spiced Cranberries



Preparation time: 30 minutes

Cooking time: 90 minutes

### **Profitability:**

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### **Ingredients:**

1 orange

½ lemon

120g caster sugar

2 cloves

1 cinnamon stick

300ml port

100ml red wine

500g cranberries

### **Steps:**

Strip the zest from the citrus fruits with a fine peeler. Cut away any white pith and cut ½ of the orange zest and ¼ of the lemon zest into fine juliennes

Squeeze the juice from the orange and lemon - strain. Add to a saucepan with the juliennes

Add the sugar, cloves, cinnamon, port and wine; bring to a boil and simmer for 2 minutes. Add the cranberries, quickly bring back to the boil then remove immediately and pour into parfait jars and seal

Refrigerate when cold. It will keep for up to 6 months