

Cassis Cranberry Sauce

Swick

Serves 1 | Active Time: 15 minutes | Total Time: 1 hour

Chef's Notes

This cranberry sauce gets substantially thicker as it cools and can be made up to a week in advance. For the most flavor, it is best served at room temperature, so be sure to take it out at least an hour before dinner.

Making the Sauce

To make the sauce, place the sugar and water into a medium pot and bring to a boil. Once the sugar dissolves, add the cranberries, squeeze in the juice from the orange and bring the mixture back to a boil.

Turn down the heat and let simmer for about 10 to 15 minutes. The amount of time will depend on how thick you want the cranberry sauce to be. Add the cassis and stir to combine. Once you reach the proper consistency, turn off the heat. The sauce will thicken considerably as it cools. Serve at room temperature.

Step 1: Making the Sauce

- 1 cup sugar (or sweetener of choice)
- 1 cup water
- 1 bag fresh cranberries (14 oz)
- 1/2 large orange
- 1/4 cup Crème de cassis (black current liqueur or concentrate such as Ribena)