

season's best

Spiced Cranberry and Zinfandel Sauce



This version of the traditional Thanksgiving relish is updated with the addition of spices and wine. Yet it still bears essentials of the holiday season. The fruitiness of zinfandel enhances the flavor of the cranberries and adds a lovely, rich red color to the sauce. For a little kick, we stir in fall spices like ginger, cloves, and cinnamon. Fresh cranberries are tart, so we add sugar and orange juice for sweetness. For the holiday meal, prepare this sauce up to two days ahead, then refrigerate. It's delicious with the traditional turkey, but it can also dress up a weeknight chicken or duck.

By Joanne Weir

- 2 cups zinfandel or other fruity dry red wine
- $\frac{3}{4}$ cup sugar
- 5 (2-inch) orange rind strips
- $\frac{1}{2}$ cup fresh orange juice
- 6 whole cloves
- 4 slices peeled fresh ginger
- 2 (3-inch) cinnamon sticks
- 1 (12-ounce) package fresh cranberries

1. Combine the first 7 ingredients in a medium saucepan; bring to a boil over high heat. Reduce heat to medium, and cook 15 minutes or until mixture begins to thicken and sugar dissolves, stirring occasionally. Strain the mixture through a sieve into a bowl, and discard the

solids. Return mixture to pan.

2. Add cranberries to pan; cook over high heat 10 minutes or until berries pop. Reduce heat to low; simmer 30 minutes or until mixture is slightly thick. Pour into a bowl; let cool. Yield: 10 servings (serving size: $\frac{1}{4}$ cup).

CALORIES 119 (0% from fat); FAT 0g; PROTEIN 0.2g; CARB 22.1g; FIBER 1.3g; CHOL 0mg; IRON 0.2mg; SODIUM 3mg; CALC 5mg

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