

Cranberry & Port Sauce

Ingredients.

6 Tablespoons Ruby port
200g Fresh Cranberries
100g Light muscovado sugar
2 Clementines
1 Star anise

Method.

Squeeze the juice and inners of 1 clementine into a pan with the cranberries, sugar, star anise and port. Cook for 5 mins until the cranberries start to soften and burst. Tear the other clementine into segments and remove the membrane to leave the juicy fruit segments. Add the segments to the cranberry mixture and cook for a further 2 mins.

Remove the star anise before storing. Store in the fridge or freeze for up to three months.



Prep Time 10-15 mins

Inspired by BBC good food recipe

Author Tips

If you're not too keen on port you could make this recipe using spiced rum instead. It makes for a great combination of flavours and tastes great.

Try serving with pate or alongside your cheese board. It tastes delicious served with meringue and creme fraiche too.