



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Cranberry Sauce with Port and Dried Figs (adapted from Bon Appétit via epicurious)

8 servings

At first, I served this as you see it here, but for all of the leftovers, I put the sauce through a food mill to separate the skins, and I much prefer the smoother version.

1½ cups ruby Port
¼ cup balsamic vinegar
¼ cup (1.75 ounces) packed brown sugar
8 dried black Mission figs, stemmed, chopped
1 6-inch-long sprig fresh rosemary
1 3-inch cinnamon stick
¼ teaspoon ground black pepper
1 12-ounce bag fresh cranberries
¾ cup (5.25 ounces) granulated sugar

Combine the port, vinegar, brown sugar, figs, rosemary, cinnamon, and pepper in a medium saucepan. Bring to a boil over medium-high heat, stirring until the sugar dissolves. Reduce the heat to low and simmer 10 minutes. Discard the rosemary and cinnamon. Mix in the cranberries and granulated sugar. Cook over medium heat until the liquid is slightly reduced and the berries burst, stirring occasionally, about 6 minutes. Transfer the sauce to a bowl; chill until cold. (Cranberry sauce can be prepared 1 week ahead. Cover and keep refrigerated.)