

THE WAY THE COOKIE CRUMBLES



Mulled Wine Cranberry Sauce (slightly adapted from Bon Appetit via epicurious)

I pressed the sauce through a food mill right after simmering, because I like my cranberry sauce smooth.

zest from 1 orange
1½ cups red wine
½ cup (3.5 ounces) packed brown sugar
½ cup finely chopped crystallized ginger
½ teaspoon ground cinnamon
¼ teaspoon ground cloves
¼ teaspoon ground nutmeg
12 ounces fresh cranberries

Combine all of the ingredients in a medium saucepan. Bring to a boil over medium-high heat, stirring until the sugar dissolves. Reduce the heat to low and simmer uncovered until the berries burst and the mixture thickens, about 20 minutes. Transfer sauce to bowl; chill until cold. (Can be prepared 1 week ahead. Cover and keep refrigerated.)