

## THE WAY THE COOKIE CRUMBLES



### **Cranberry Grappa Jelly** (from Gourmet via epicurious)

- 1¼ pounds fresh or frozen cranberries (4½ cups)
- 1¾ cups (12.25 ounces) sugar
- 1¾ cups cold water, divided
- 1 cup grappa, divided
- 2 (¼-ounce) envelopes unflavored gelatin (4½ teaspoons)

1. Bring the cranberries, sugar, 1½ cups water, and ¾ cup grappa to a boil in a 4- to 5-quart heavy pot, stirring until the sugar has dissolved, then briskly simmer, partially covered, stirring occasionally, until most of berries have burst and the mixture is thickened, 15 to 20 minutes. Strain through a large fine-mesh sieve into a 2-quart measuring cup or a bowl, pressing hard on and then discarding solids. (You will need 2½ cups liquid.)
2. Stir together the gelatin and remaining ¼ cup water and let stand 1 minute to soften. Bring 1 cup drained cranberry liquid to a simmer in a small saucepan, then add the gelatin mixture and stir until just dissolved. Add the gelatin mixture and remaining ¼ cup grappa to the remaining 1½ cups cranberry liquid and stir well. Pour the cranberry sauce into a lightly oiled mold and chill, covered with plastic wrap, until firmly set, at least 12 hours.
3. To unmold, dip the mold in a large bowl of warm water (the water should reach halfway up the mold) for 5 seconds, then run the tip of a thin knife around edge of the mold. Tilt the mold sideways and tap the side against a counter, turning it, to evenly break the seal and loosen the jelly. Keeping the mold tilted, put a plate over the mold, then invert the jelly onto the plate.