

# BARBARA'S FAVORITE CRANBERRY SAUCE

from the Steven Raichlen's High-Flavor Vegetarian Cooking



1 12-ounce bag fresh cranberries

½ cup honey (or to taste)

2 strips lemon zest (use a vegetable peeler)

2 cinnamon sticks

½ vanilla bean, split

5 thin slices of fresh ginger

2/3 cup apple cider

FIRST Combine the cranberries, honey, lemon zest, cinnamon sticks, vanilla bean, ginger and cider in a large non-reactive saucepan. Gently simmer the cranberries, loosely covered, for 8-10 minutes, or until tender but not too soft. Uncover the pan the last 3 minutes to allow some of the liquid to evaporate.

NEXT Let the sauce cool to room temperature, then refrigerate. Remove the lemon zest, cinnamon, vanilla and ginger before serving.

Makes about 2 cups which will serve 4-6