BARBARA'S PICK · BOOTLEG PORT

BOOTLEG PORT CRANBERRY SAUCE

A family favorite for nearly 40 years. My mom's port cranberry sauce has been on our Thanksgiving table for as long as I can remember. Reducing the port first concentrates it, so the sauce turns jammy. A splash of raw port at the end brings the aromatics back.

MAKES ABOUT 2½ CUPS

INGREDIENTS

- 1 cup Bootleg Port, divided
- ⅓ cup dark brown sugar
- 1 cinnamon stick
- 1 star anise pod
- 1 orange: zest half on a Microplane, peel the other half into wide strips
- Juice of that orange
- 12 oz fresh or frozen cranberries
- Pinch of kosher salt

METHOD

1. Bring ¾ cup port, brown sugar, cinnamon, star anise and zest strips to a simmer in a medium saucepan over medium heat. Cook until reduced by about half, 6–8 minutes.
2. Add orange juice, cranberries and salt. Cook, stirring occasionally, until about half the berries burst and the sauce coats a spoon, 8–10 minutes. Leave some berries whole for texture.
3. Remove from heat. Fish out the cinnamon, star anise and zest strips. Stir in the remaining ¼ cup port and the grated zest.
4. Cool to room temperature. The sauce sets as it cools.

MAKE AHEAD

Up to 1 week, covered and chilled. Serve cold or at room temperature.