

## CRANBERRY SAUCE



Step away from the can . . . of cranberry sauce. Try this version instead.

Serves 6-8 people

½ cup	Water	Add to a medium size saucepan
1	Orange, large	With a vegetable peeler, peel the orange skin (zest) into 7-8 strips careful to leave the bitter white pith behind. Add to the pan.
½ cup	Orange Juice	Juice the peeled orange and add to the pan
1 oz	Triple Sec Liqueur	Add to the pan.
1 oz	Bourbon	Add to the pan.
⅛ tsp	Black Pepper, freshly ground	Add to the pan.
1 pinch	Salt	Add to the pan.
1 cup	Brown Sugar	Add to the pan.
1	Cinnamon Stick	Add to the pan.
¼	Vanilla Bean Pod	Cut the pod lengthwise and scrape the vanilla. Add everything to the pan.
1	Bay Leaf	Add to the pan. Over medium-high heat, stir to dissolve the sugars and bring to a boil. Cook for about 3 min.
12 oz	Cranberries, fresh	Add to the pan and return to a boil. Reduce the heat to medium and let simmer for 10 minutes.

Remove the orange zest, bay leaf, cinnamon stick and vanilla bean. Mash the cranberries with a potato masher, transfer to a container and chill.

Secret tip:

Add a tablespoon of cranberry sauce to your Thanksgiving turkey gravy . . .