Cranberry Sauce

Holiday · Make-ahead · Serves a crowd · Family favorite · Makes about 6–8 cups

Ken's note: TBD

Bright, warmly spiced, not too sweet.

Ingredients

- 2 cups water
- 2 cups sugar
- a dollop of molasses
- zest of 1 clementine
- ¼ tsp ground allspice
- a generous ¼ tsp ground cinnamon
- a sprinkle each of ground cloves, ginger and cardamom
- a pinch of black pepper
- 1 bag (2 lb) fresh cranberries

Method

1. Bring everything except the cranberries to a boil, stirring until the sugar dissolves.
2. Add the cranberries. Simmer, stirring now and then, until most of the berries pop and the sauce thickens, about 10–15 minutes.
3. Cool, then refrigerate. It sets up as it chills and keeps about 2 weeks.