

### **Cranberry, port and orange sauce – serves 8**

2 oranges, juiced and zest finely grated  
450g fresh cranberries  
120ml port  
A small cinnamon stick, broken in half  
225g caster sugar

Measure out 140ml orange juice and put in a non-corrodible pan with the zest, cranberries, port and cinnamon. Bring to the boil and simmer uncovered until the berries begin to pop and soften.

Stir in the sugar and adjust the sweetness (sugar toughens the cranberries, so don't add until this stage). Remove the cinnamon stick and allow to cool before serving.