

SPICED CRANBERRY SAUCE

INGREDIENTS

1 cup brown sugar

1 cup water

One 12-ounce bag fresh cranberries

1/2 teaspoon ground cinnamon

Heavy pinch ground ginger

Heavy pinch ground cloves

A few grates of nutmeg

DIRECTIONS

Combine sugar and water in a saucepan and bring to a boil.

Add the cranberries and spices and give it a stir. Bring to a simmer. Simmer on low for about 10 minutes until most of the cranberries have burst open.

Transfer to a serving dish and chill until ready to serve. The sauce will thicken as it chills.

Enjoy!

This recipe comes from Julie Cockburn, a friend of the firm.
Her family has had this on their holiday table for decades.