



## Cranberry Sauce

Serves 8 - 10 EASY Prep 5 mins



### Ingredients

200 g (7 oz) fresh or frozen cranberries  
100 g (4 oz) caster sugar  
2 tbs port  
Pinch Cloves Ground  
Pinch Cinnamon Ground  
Pinch Ginger Ground

### Method

#### STEP 1

Place the cranberries, caster sugar, port and spices in a small saucepan. Cook on a medim heat for 10-15 minutes, stirring occasionally until the cranberries have popped.

#### STEP 2

Delicious served with all the trimmings for a traditional Christmas dinner.

### Cook's Notes

Try this delicious cranberry sauce in our recipe for Honey Roasted Duck with Orange and Cranberry Sauce.