

# Canal House Cranberry Port Gelee

Food52 (but it's from Canal House)

Internet Address:



*You do taste the port wine in this, but it's not overwhelming. Use a very fine-mesh sieve.*

1 cup port wine (or red wine or Madeira)

1 cup sugar

1 tablespoon juniper berries

10 whole black peppercorns

12 ounces fresh cranberries (about 4 cups frozen can be substituted)

Carolyn T's Blog - Tasting Spoons:  
<http://tastingspoons.com>

**Servings: 12**

*This jells up like it has gelatin in it, but it doesn't.*

1. Place the port, sugar, juniper berries, and peppercorns into a heavy saucepan and bring to a boil over medium-high heat.
2. Add the cranberries and return to a boil. Reduce the heat to low and simmer until the cranberries burst and are very soft, about 10 minutes more.
3. Strain the sauce into a bowl through a fine-mesh sieve, pushing the solids through the screen with a rubber spatula. Stir the thin and thick portions of the strained gelée together.
4. Transfer to a pretty serving bowl. (A funnel or liquid measuring cup with a spout can be useful for transferring without splashing the sides.)
5. Cover and refrigerate. It will firm up within a few hours, or can be made several days ahead.

**Yield: 2 cups**

Per Serving (excluding unknown items): 114 Calories; trace Fat (1.4% calories from fat); trace Protein; 24g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 0 Grain(Starch); 0 Fruit; 0 Fat; 1 Other Carbohydrates.