

## Cranberry Sauce

3 small jars

### Ingredients

200ml orange juice  
250g caster sugar  
50ml port  
Zest of 1 orange  
1x 340g pack fresh cranberries  
1x cinnamon stick  
3x star anise  
1/2 tsp Chinese five spice



### METHOD

Place all the ingredients into a medium size pot and bring to the boil. Allow to simmer for approx 20 minutes until the cranberries have popped and you have a jam-like consistency. Remove the cinnamon stick and star anise!

Using a small ladle, pour the sauce into hot sterilised jars. (Be careful!). Allow to cool, place lids on the jars & label.

These make lovely gifts which goes really well with cheese too!