

## **Fresh Cranberry Sauce with Four Spices and Grand Marnier**

Here's a pretty basic cranberry sauce recipe with a fragrant twist. Be forewarned that star anise is especially potent, so if you double or triple the recipe, you may still want to use only one star anise.

Serves 4 adults, comfortably (double or triple as necessary)

One 12-ounce bag of cranberries (mushy or bruised ones discarded), rinsed

1/2 cup honey

1/3 cup dark brown sugar

3/4 cup water

2 cinnamon sticks

1 star anise

5 cardamom pods

4 whole cloves

1 tablespoon orange liqueur (Grand Marnier, Cointreau, Triple Sec)

Combine cranberries, honey, brown sugar, water, and cinnamon sticks in a medium saucepan.

Make a little cheesecloth bundle for the remaining spices to facilitate retrieval: tuck spices into a double-layered square of cheesecloth, then tie with kitchen twine. Toss into pot.

Bring to a simmer over medium heat. Once bubbles appear, continue simmering until cranberries pop and burst, about 10 minutes longer, stirring occasionally. Let stand off-heat for 5 minutes, then remove and discard spices and stir in liqueur.

Scrape sauce into a wide heat-proof dish (pyrex works well) to facilitate cooling. (Please exercise caution as contents will be very hot.) Once tepid, refrigerate until cold.

Can be made several days in advance. (Store covered in the fridge.)