



for Thanksgiving

Orange Cranberry Sauce with Port and Pistachios

Condiment

Source: Herban Feast Catering

Ingredients:

- 1 bag fresh cranberries
- 2 oranges, zested and juiced
- ¼ port wine
- ¾ cup sugar
- ½ teaspoon ground cinnamon
- ½ teaspoon ground cardamom
- 1 cup toasted pistachios

Method:

1. In a small saucepan, combine cranberries, orange zest and juice, port, sugar, cinnamon, and cardamom. Bring to a boil, then reduce heat and simmer until cranberries are tender and sauce thickens, stirring occasionally.
2. Fold in toasted pistachios. Cool. Serve at room temperature.