



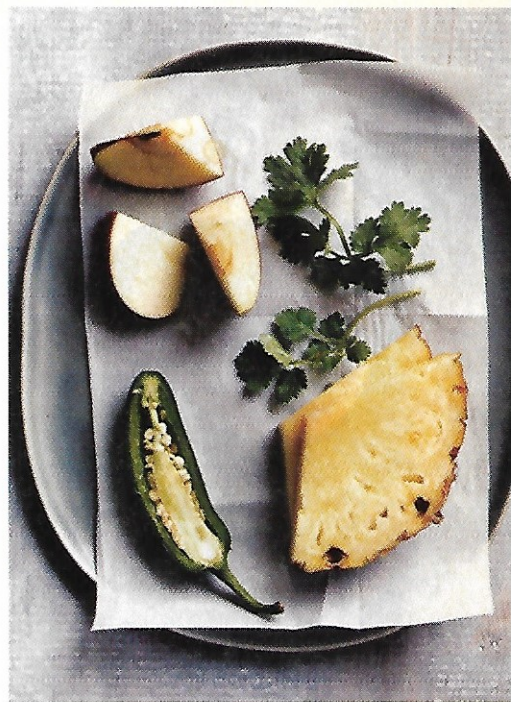
WARM APRICOT-CRANBERRY SAUCE

hands-on time: 10 minutes | total time: 25 minutes | serves 6 to 8

- 1 tablespoon unsalted butter
- 2 tablespoons finely grated ginger
- 16 ounces cranberries (fresh or frozen)
- $\frac{2}{3}$ cup sugar
- 1 cup fresh orange juice
- $\frac{1}{2}$ cup apricot preserves

In a saucepan, over medium heat, melt the butter. Add the ginger and cook, stirring, for 2 minutes. Stir in the cranberries, sugar, orange juice, and preserves. Cook, stirring occasionally, until the cranberries burst and the sauce thickens, about 20 minutes. Transfer to a bowl and serve warm.

MAKE-AHEAD NOTE: The sauce can be made up to 2 days in advance. Cover and keep refrigerated until ready to reheat.



variations

CHILLED PINEAPPLE-CRANBERRY RELISH

Make the recipe at left with these changes: While the cranberries cook, peel, core, and cut 2 small Granny Smith apples. After removing the sauce from heat, stir in the apples and $\frac{1}{2}$ pound fresh chopped pineapple ($\frac{1}{4}$ cups). Transfer to a serving bowl, cover with plastic, and refrigerate until chilled, about 2 hours.

WARM JALAPEÑO-CRANBERRY SAUCE

Make the recipe at left with these changes: While the cranberries cook, seed and finely chop 1 jalapeño. Remove the sauce from heat. Stir in the jalapeño and 2 tablespoons finely chopped cilantro. Serve warm or at room temperature.