

Cranberry Conserve

1½ pounds fresh cranberries
1 lemon
5-7 oranges
2 cups sugar
2-inch knob of ginger

½ teaspoon salt
8-10 allspice berries
4 whole cloves
¼ cognac or brandy

Zest the lemon and one orange. Juice all the fruit. You'll need at least 2 cups of juice.

Peel the ginger knob with a vegetable peeler, then shave off lengthwise pieces with the peeler. Chop the shaven slices.

Wash a piece of cheesecloth in water and wring it out. Place the allspice berries and the cloves on the cheesecloth. Wrap it around the spices and tie the ends securely.

Stir together the juice, the lemon and orange zest, the sugar, salt, ginger, and the spice bouquet in a 3-quart saucepan. Bring to the simmer and cook for 10 minutes.

Meanwhile wash and drain the cranberries, removing any stems. Raise the heat on the liquids to medium and add the drained cranberries. Stir and cook only until the berries begin to pop.

Remove the from heat and cool. Remove the spice bouquet, and stir in the cognac or brandy. Cover and refrigerate until ready to use. May be made several days ahead.

NOTE: You may need to add more sugar, depending on the sweetness of the orange juice. If the conserve seems too thick, add a bit of water.