

Cranberry-Soße mit Honig und Ingwer

497

Typ: Verschiedenes **Quelle:** Good Housekeeping Sonderheft 2009

Bemerkungen: CRANBERRY, HONEY AND GINGER SAUCE
Hands-on time 10min.
Cooking time about 25min.
Serves 8

Zutaten: Zest of 1 and Juice of 2 large Oranges
350g (12oz) cranberries
4tbsp runny honey, plus extra if needed
150ml (1/4 pint) port or red wine
2.5cm (1in) piece of fresh root ginger, finely grated

Rezept: 1 Put the orange zest and Juice into a pan with the cranberries, honey, port and ginger. Bring to the boil, then simmer gently, uncovered, for about 25min.

2 Using a slotted spoon, remove half the cranberries and put them into a blender. Whiz until smooth, then return the puree to the pan and mix in well. Taste the sauce and add extra honey if necessary. Spoon into a bowl and serve.