

Cranberry Sauce with Port & Dried Figs

Adapted from [The Way the Cookie Crumbles](#)

Ingredients:

1½ cups ruby Port
¼ cup balsamic vinegar
¼ cup (1.75 ounces) packed brown sugar
8 dried black Mission figs, stemmed, chopped
1 6-inch-long sprig fresh rosemary
1 3-inch cinnamon stick
¼ teaspoon ground black pepper
1 12-ounce bag fresh cranberries
¾ cup (5.25 ounces) granulated sugar

Preparation:

In a small dutch oven/saucepan over medium-high heat, combine the port, vinegar, brown sugar, figs, rosemary, cinnamon, and pepper.

Bring to a boil, stirring until the sugar dissolves. Reduce the heat to low and simmer 10 minutes. Discard the rosemary and cinnamon. Mix in the cranberries and granulated sugar.

Cook over medium heat until the liquid is slightly reduced and the berries burst, stirring occasionally, about 6 minutes. Slightly smash the cranberries with the back of a wooden spoon. Transfer the sauce to a serving bowl; chill until cold.

(Cranberry sauce can be prepared 1 week ahead. Cover and keep refrigerated.)

Yield: 2 cups

Printed from [Mrs. Regueiro's Plate](#)