



Cranberry Sauce with Roasted Shallots and Port

Recipe by Stephen Pavy

Makes about 4 cups

18 large shallots, peeled, quartered lengthwise through root end
1 Tbsp. vegetable oil
5 tsp. minced fresh thyme
5 Tbsp. balsamic vinegar
1 Tbsp. plus ½ cup sugar

1 2/3 cups ruby style port
1/3 cup packed golden brown sugar
1 12 oz. bag cranberries
¼ cup dried tart cherries
1 Tbsp. chopped fresh marjoram

Preheat oven to 400 degrees. Toss shallots with oil and 3 tsps. thyme on small rimmed baking sheet. Sprinkle with salt and pepper. Bake until golden, about 25 minutes.

Mix 1 Tbsp. vinegar and 1 Tbsp. sugar in small bowl. Drizzle over shallots after first 25 minutes. Toss to coat. Continue to roast, allowing the shallots to caramelize, stirring occasionally, about another 10 minutes. Remove from oven.

Bring port, brown sugar, 4 Tbsp. vinegar, and ½ cup sugar to boil in a heavy saucepan over medium-high heat, stirring until sugar is dissolved. Add cranberries and dried cherries; cook until cranberries pop and cherries rehydrate, stirring occasionally, about 8 – 10 minutes. Mix in marjoram and 2 tsp. thyme. Mix in shallots. Transfer to bowl. Cover and chill in refrigerator.

May be made up to one week ahead of time. Keep refrigerated. Serve cold or allow to come up to room temperature.