



THE EUROPE
HOTEL & RESORT

Festive Cranberry Sauce

Our guests love the delicious Cranberry Sauce, which is made in house by our chefs; so much so that we have had many requests to share the recipe. If you would like to have a little of The Europe Hotel & Resort in your kitchen this Christmas, you can make our Festive Cranberry Sauce as follows:

Ingredients: 10-12 Jars of 180ml

Fresh Cranberries	500g
Jam Sugar	600g
Strawberries or Mixed Forest Berries	100g
Ruby Port	30ml
Orange Zest & Juice	1 Orange
Cardamom Pods	4
Cloves	¼ tsp
Cinnamon	¼ tsp or ½ stick
Water	40ml

Method:

- ❖ Heat berries, sugar & water on a low heat until soft
- ❖ Add spices (best used in a Muslin bag- easier to remove) then simmer gently until setting point is reached
- ❖ Allow to cool and remove spices before served. Best served with brown bread, scones, hot buttered toast or as a side dish to Roast Turkey.

Once stored in sealed jars the jam will keep for 3 months. Once opened it should be eaten within 7 days.

We hope you enjoy making this as much as we do.

Warmest regards,

Alex Nahke, Executive Head Chef and team at The Europe Hotel & Resort