



Truffle Shuffle

Tuck's Cranberry Sauce

With all the holiday spice

Mise en Place

Cutting board
Knife

Microplane/zester
Lighter

Medium sauce pot or large
saute pan

Ingredients

4 cups fresh cranberries
¼ teaspoon black pepper
¼ teaspoon aleppo
¼ teaspoon allspice, ground
¼ teaspoon ground clove,
ground

⅛ teaspoon nutmeg, ground
1 each cinnamon stick
1 ea vanilla bean
½ cup honey
½ cup brown sugar
2 sprigs rosemary

2 sprigs thyme
¾ cup orange juice
¼ cup pineapple juice
1 orange, zested
1 cup red wine of choice
1 shot of whiskey/bourbon

How to Cook

1. In a large saute pan, or medium sauce pot, add the fresh cranberries over high heat.
2. When the pan is hot, turn the flame off. Then add a shot of whiskey, and flambé!
3. Once the flames die off and the whiskey has reduced, add your pineapple and orange juices, red wine, rosemary and thyme sprigs, honey, and brown sugar.
4. Split and scrape your vanilla pod with the tip of your knife and add the pod and scrapings to the pot. Then add the dry spices: pepper, aleppo, allspice, clove, nutmeg, and cinnamon stick.
5. Zest and juice the orange.
6. Let this simmer until cranberries pop and the mix thickens! Roughly 10-12 minutes. Remove the vanilla pod, thyme and rosemary sprigs, and cinnamon stick.
7. Serve warm or cold! Can be prepped ahead of time and reheated.