

K O K O M O



C U L I N A R Y

Cranberry Sauce

Yields: 6 servings

Ingredients:

1 pound fresh cranberries

¼ Cup Kokomo Verjus

2 Cups granulated sugar

1/3 Cup water

1 cinnamon stick

½ teaspoon ground allspice

¼ teaspoon ground nutmeg

1 orange, zested

Preparation:

In a medium saucepot, combine the Kokomo Verjus, cranberries, sugar and water. Bring the mixture to a boil over medium heat. Reduce to a simmer and add the cinnamon stick, allspice and nutmeg. Stir to blend and simmer for an additional 10 minutes. Add the zest, stir and allow to cool before serving.