



Cranberry-Orange Mostarda

1 bag (12 oz.) fresh or frozen cranberries
1 cup sugar
3/4 cup fresh orange juice
1 Tbs. orange zest
1 cup water
2 bay leaves
1/4 cup dry white wine
1 Tbs. dry mustard, such as Colman's
1 tsp. fresh thyme leaves
Sea salt, to taste

In a colander, rinse the cranberries with cold water and sort through them, discarding any stems and soft berries.

In a saucepan over medium-high heat, combine the sugar, orange juice, orange zest, water and bay leaves and bring to a boil. Carefully stir in the cranberries and return the mixture to a boil. Reduce the heat to medium-low and simmer, stirring occasionally, until the cranberries have softened and the mixture has reduced slightly, about 20 minutes. Remove the bay leaves and discard.

Pour the wine into a large bowl, whisk in the dry mustard, and then stir in the cranberry mixture. Let cool completely. Stir in the thyme and season with salt. Yield: 3 cups.

Recipe by: Chef Sarah Grueneberg

She discovered this classic Italian mostarda while she was cooking at Mantua's Dal Pescatore restaurant in Italy. She learned to make apple mostarda, a condiment that is

believed to aid digestion of heavy foods. Chef Sarah updated the recipe using cranberries, which is perfect to make for Thanksgiving.

For More Information See:

<https://www.williams-sonoma.com/recipe/cranberry-orange-mostarda.html?print=true>

Cook's Note: I used only 1/2 cup orange juice and frozen fresh cranberries when I made this recipe.

About the Recipe: This flavorful tart cranberry condiment has a delightful flavor that compliments meats, vegetables, or can even be used as a spread for sandwiches. We served it along with our roasted Brussels' sprouts.