



## Spirited Cranberry Sauce

**Makes: about 3 ½ cups**

**Prep Time: 5 minutes**

**Cook Time: 10 minutes**

**Cool Time: 15 minutes**

**Chill: 8 hours**

**Ingredients:**

1 pound of cranberries

2 cups sugar

½ cup port

4 cups fresh cranberries

¼ cup orange liqueur

**Directions:**

1. Stir together sugar, port, and ¾ cup water in a heavy 3-qt. saucepan until blended. Add cranberries; bring to a boil, and cook over medium-high heat, stirring often, 8 to 10 minutes or until cranberry skins begin to split. Remove from heat, and let cool 15 minutes.
2. Pulse cranberry mixture in a food processor 3 to 4 times or until cranberries are almost pureed; stir in orange liqueur. Cover and chill 8 hours before serving. Store in refrigerator in an airtight container up to 2 weeks. Serve chilled or at room temperature.

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**MOP SAUCE**

1- bottle of Worcestershire Sauce

1- 6oz. can of Pineapple Juice

Mix together in spray bottle  
Spray liberally to your meat  
throughout the cooking  
process. It is very important  
to keep the meat as moist as  
you can with the Mop Sauce.