

## MASON JAR CRANBERRY MARMALADE WITH ALLSPICE AND ORANGE

Serves: 8

From the Kitchen at Kessler Canyon

Chef Leonard McNab (970)-283-1145 

### FOR THE MARMALADE...

- 1 12 oz Bag Fresh Cranberries. Rinsed
- ¾ Cup Sugar
- ¼ Cup Grand Marnier Liqueur
- 4 Allspice Berries
- 2 Whole Star Anise
- 1/2 Zested Orange, Zest Cut into 1/2-inch-long Pieces



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1. Gather the allspice and star anise in a 4-inch square of cheesecloth and tie into a bundle. Combine the sugar, orange juice, 1/4 cup water, and the spice bundle in a small saucepan set over medium heat.
2. Cook, stirring occasionally, until the sugar melts and the liquid begins to bubble. Remove from heat and let the spices steep for 10 minutes. Return the pan to the stovetop, add the cranberries and the zest, and cook over medium-high heat until the berries just begin to pop — about 7 minutes.
3. Remove pan from heat, remove the sachet, transfer the hot mixture into mason jars, screw on the top and chill to seal.
4. Wrap the top of the jar with brown paper and tie a bow around it.
5. Give as a gift to someone you love.

