

CRANBERRY SAUCE WITH PORT AND DRIED FIGS

(adapted from Bon Appetit, November 2001)

1 $\frac{2}{3}$ cups ruby Port
¼ cup balsamic vinegar
¼ cup (packed) golden brown sugar
8 dried black Mission figs, stemmed, chopped
1 6-inch-long sprig fresh rosemary
¼ teaspoon ground black pepper
1 12-ounce bag fresh cranberries
½ cup sugar

Combine first 6 ingredients in a medium saucepan. Bring to boil, stirring until sugar dissolves. Reduce heat to low and simmer 10 minutes. Discard rosemary. Mix in cranberries and sugar. Cook over medium heat until liquid is slightly reduced and berries burst, stirring occasionally, about 10 minutes. Cool. Transfer sauce to bowl; chill until cold.