

Cumberland Sauce

Serves 6

This is a tasty red citrusy sauce that goes well with pork. The original recipe is from the Food Network.



Ingredients:

- 1 Navel orange
- 1/2 Lemon
- 1/2 Lime
- 3/4 cup ruby port
- 2 Tbsp. red currant jelly
- 2 Tbsp. sugar
- Pinch of cinnamon
- Pinch of cayenne
- 1 tsp. cornstarch

Equipment

- Grater / zester
- Sieve
- Sauce pan

Cumberland sauce:

☑	Directions	Time (min)
	Remove zest from orange and half of a lemon and set aside	5
	Cut the lemon, orange, and lime in half. Place a sieve over a bowl. Scrape juice and pulp through the sieve into to bowl. Discard lemon and orange rinds, pulp, and seeds. Save the half unused lime.	2
	Transfer juice to a sauce pan and add 3/4 cup port wine. Combine juice and port with a whisk	1
	Simmer to reduce volume by half	10
	Add zest, 2 Tbsp. jelly, 2 Tbsp. sugar, and a pinch each of cayenne and cinnamon	1
	Taste. Add sugar if too tart	1
	Combine 1 tsp. cornstarch and 1 Tbsp. water	1
	Stir cornstarch into the sauce and simmer to thicken. Remove from heat. The sauce should be thick enough to coat the back of a spoon.	5
	Total	26