
Li Hing Mui Cranberry Sauce

Yield: 4 Servings

Ingredients

1 lb fresh cranberries
2 Tbsp li hing mui powder
1 orange (zest & juice)
1 lemon (zest & juice)
1 cup granulated white or brown sugar
1 tsp salt
1 star anise (whole)

Cooking Time: 30 min

Instructions

Using a large colander, wash the cranberries with warm water. Then, berry by berry, sort to remove any stems and soft, broken or discolored cranberries.

Place the good berries in a large pot over medium heat. Add the li hing mui powder, orange zest and juice, lemon zest and juice, sugar, salt, and star anise. Cook to just before a boil, then reduce heat to low; continue to simmer for 20 minutes.

Place in container to cool; enjoy with turkey and all the trimmings!

Recipe brought to you by:

Chef Maka Kwon