

# Rory O'Connell, Ballymaloe, Cookery School Recipe

## Spiced Cranberries

400g (14oz) sugar

225ml (8fl oz water

110ml (4fl oz) wine vinegar

1/2 stick cinnamon

1 star anise

6 cloves

2 inch piece of fresh ginger, peeled and sliced and tied in a muslin bag

1 chilli split and seeded

450g (1lb) cranberries

lemon juice

Place sugar, water, vinegar and spices in a stainless steel saucepan. Bring to the boil. Add cranberries, bring back to a simmer and boil gently until the cranberries burst. Add a little lemon juice to taste.