

## **Dried Cranberry & Candied Orange Confit**

By Lesley Stowe

During the holiday season, have this on hand to fill mini tarts, to sandwich shortbread or sugar cookies, or to fold into whipped cream for a Cranberry Fool. It keeps for a month in the fridge, so if you make it at the end of November, you'll have it around throughout December. It's also a great hostess gift in a pretty jar tied with raffia or a wide satin ribbon.

Makes 1 ½ cups (375 ml)

### **Ingredients:**

Grated zest of 1 orange, finely julienned

Juice of 2 large oranges

1 ½ cups (375 mL) dried cranberries

½ cup (125 mL) liquid honey

½ cup (125 mL) sugar

### **Method:**

In a saucepan of boiling water, blanch the orange zest for 1 minute; drain and set aside until using.

In a small saucepan over low heat, combine the orange juice, cranberries, honey and sugar; simmer until it reaches the consistency of syrup and is reduced to about 1 ½ cups (375 mL). Add the orange zest and stir to combine. Transfer to a bowl and set aside to cool.

Spoon into sterilized glass jars and refrigerate until using. Confit can be refrigerated for 1 month.

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