

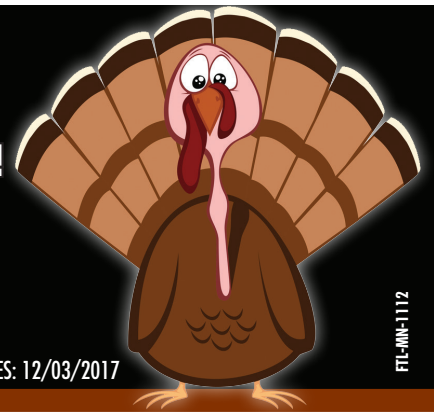
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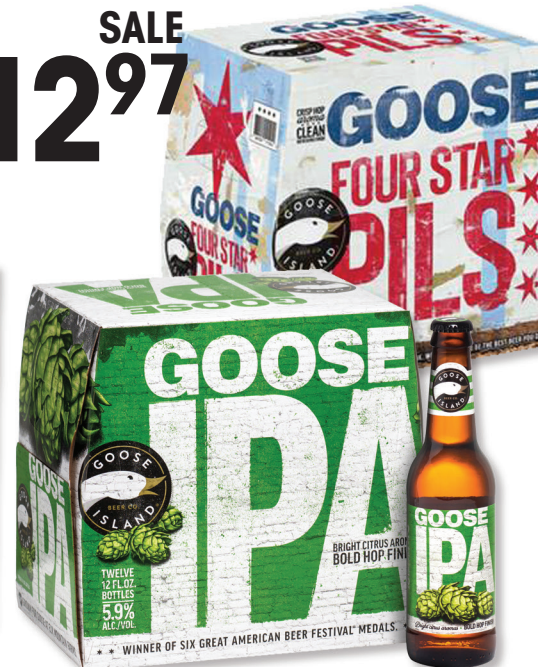
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\$12⁹⁷ SALE

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Spiked Cranberry Sauce

courtesy of foodnetwork.com

Ingredients

- 1 tablespoon unflavored gelatin
- 1/3 cup vodka
- 2 tablespoons orange-flavored liqueur, such as Cointreau
- One 14-ounce can jellied cranberry sauce
- Cooking spray

Directions

Put the gelatin in a small bowl, and pour the vodka and liqueur over it. Let sit until the gelatin is completely soft, about 10 minutes.

Meanwhile, transfer the cranberry sauce to a small saucepan. Rinse out the can, dry it and coat the inside with cooking spray. Heat the sauce over medium-low heat; once it starts to bubble, whisk it vigorously until it's completely smooth with no lumps (the sauce will darken and have a slight sheen). Remove the pan from the heat, add the softened gelatin and all the liquid, and stir until incorporated. Pour the mixture into the prepared can.

Let the cranberry sauce sit at room temperature until the can is just warm to the touch. Cover with plastic wrap, and refrigerate until completely set, at least 4 hours but preferably overnight.

To serve, run a small knife around the lip of the can to release the cranberry sauce slightly, then turn the can carefully under running hot water (don't get water in the can). Invert the can onto a cutting board, and firmly tap until the sauce unmelds in 1 piece. Lay the sauce on its side on a serving plate, and cut into 6 or 7 slices.



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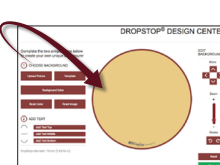


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