



Craig Lee / Special to The Chronicle; styling by Sophie Brickman

Cranberry-Onion Jam

Makes about 1 cup

With a subtle kick from jalapenos, this savory jam makes a great spread for turkey sandwich or as an accompaniment to hot roasted turkey. Feel free to adjust the heat to your liking — just add or subtract jalapeno seeds — and adjust for sugar if your cranberries are particularly tart.

2 tablespoons olive oil
1 cup sliced onion, loosely packed (about $\frac{1}{2}$ onion)
1 jalapeno, half the seeds removed, finely minced
1 teaspoon kosher salt
Freshly ground pepper
2 tablespoons Calvados
2 cups fresh cranberries, about $7\frac{1}{2}$ ounces (see Note)
 $\frac{1}{2}$ cup brown sugar
 $\frac{1}{2}$ cup water
 $\frac{1}{4}$ cup freshly squeezed orange juice

Instructions: Heat the olive oil in a medium sauce pan over medium heat. Add the onion, jalapeno, salt and a few turns of black pepper. Saute until

onion is caramelized, about 15 minutes.

Add the Calvados and cook until almost all the pan is almost dry, about 2 minutes.

Add cranberries, brown sugar, water and orange juice. Bring to a boil, then reduce to a simmer. Cook until the sauce is jam-like in consistency, about 40 minutes, stirring occasionally.

Cool, transfer to a container, cover and refrigerate up to 1 week.

Note: If using frozen cranberries, make sure to bring them to room temperature before using.

Per tablespoon: 50 calories, 0 g protein, 9 g carbohydrate, 2 g fat (0 g saturated), 0 mg cholesterol, 121 mg sodium, 1 g fiber.