

CRANBERRY ROSEMARY WINE JELLY

SERVES 8

Active time: 30 min

Start to finish: 12¼ hr (includes chilling)

This meltingly tender jelly is to that stuff in the can what a fine Barolo is to supermarket cooking wine.

- 4 (12-oz) bags fresh or frozen cranberries (14 cups; do not thaw)**
- 3 cups sugar**
- 2 cups dry white wine**
- 2 (5-inch) fresh rosemary sprigs**
- 3⅔ cups cold water**
- 1 tablespoon plus 2 teaspoons unflavored gelatin (from three ¼-oz envelopes)**

Special equipment: a 6-cup nonreactive mold (see cooks' note, below) or glass loaf pan

► Bring cranberries, sugar, wine, rosemary, and 2⅔ cups water to a boil in a 6- to 8-quart pot, stirring until sugar is dissolved, then reduce heat and simmer, partially covered, stirring occasionally, until all berries have burst, 8 to 10 minutes. Pour into a large colander lined with dampened paper towels and set in a deep bowl, then let stand until

all juices have drained through, 10 to 15 minutes, and discard solids. If you have more than 4 cups cranberry liquid, boil in a small saucepan until reduced; if less, add water to bring total to 4 cups.

► Stir together gelatin and remaining cup water in a clean small saucepan and let stand 1 minute to soften. Heat over moderate heat, stirring, until gelatin is dissolved. Stir gelatin mixture into cranberry liquid until combined. Pour cranberry mixture into lightly oiled mold (see cooks' note, below), skimming off any foam. Cool to room temperature, then cover with plastic wrap and chill until firmly set, at least 12 hours.

► To unmold, run tip of a thin knife between edge of mold and jelly. Tilt mold sideways and tap side of mold against a work surface, turning it, to evenly break seal and loosen cranberry jelly. Keeping mold tilted, invert a plate over mold, then invert cranberry sauce onto plate.

Cooks' notes:

- **Stainless steel, glass, and enameled cast iron are nonreactive, but avoid pure aluminum and uncoated iron, which can impart an unpleasant taste and color to recipes with acidic ingredients in them.**

- **Unmold the jelly onto a serving plate 2 to 3 inches wider than the mold to allow for spreading. Use a flavorless vegetable oil to brush the mold before filling.**

- **Cranberry jelly can be chilled in mold up to 2 days.**

GREEN BEANS WITH LEMON AND PINE NUTS

SERVES 8

Active time: 30 min **Start to finish:** 30 min

Despite the fact that they require few ingredients and little effort, these beans always get raves.

- 1½ lb green beans, trimmed and cut diagonally into ½-inch pieces**
- ¼ cup pine nuts, toasted (see Tips, page 239)**
- 2 tablespoons finely chopped fresh flat-leaf parsley**
- 1½ teaspoons finely grated fresh lemon zest (see Tips, page 239)**
- 4 teaspoons extra-virgin olive oil**

► Cook beans in a 4-quart saucepan of boiling salted water (see Tips, page 239) until just tender, about 5 minutes, then drain well in a colander. Transfer to a bowl and toss with nuts, parsley, zest, oil, and salt and pepper to taste.

Cooks' note:

Green beans can be cut 6 hours ahead and chilled, wrapped in dampened paper towels in a sealed plastic bag.

Homemade cranberry jelly brings out the savory quality of turkey; green beans with lemon zest provide a blast of bright, fresh flavor.

