

Cranberry Agrodolce
"The Season's Smartest Recipes,"
The Wall Street Journal
Saturday/Sunday, November 11/2-3, 2024

Total Time: 20 minutes

Serves: 8

Ingredients

3 tablespoons olive oil

1 red onion, peeled and thinly sliced

16 ounces fresh or frozen cranberries

1/3 cup light brown sugar

½ cup red wine vinegar or balsamic vinegar

1 teaspoon kosher salt

Freshly ground black pepper

Preparation

1. Heat oil in a medium skillet over medium heat. Add onions and sauté, stirring often, until soft but not colored, 6-8 minutes. Stir in cranberries, sugar and vinegar. Bring to a low simmer, stirring. When cranberries begin to swell and soften, use a spoon or potato masher to gently crush them. Continue simmering until mixture is soft, jammy and textured, 7-10 minutes more. Season with a pinch of salt and generous sprinkling of black pepper.
2. Transfer to a serving dish and serve warm or at room temperature.