

Cranberry Mustard

Ingredients:

12 ounces frozen and thawed or fresh cranberries
1/2 to 3/4 cup granulated sugar, depending on preference
6 tablespoons Dijon mustard
Kosher salt

Directions:

Add the cranberries and sugar to a medium saucepan set over medium heat and cook until the cranberries break down and the mixture reduces by two-thirds, 12 to 15 minutes. Stir in the mustard and remove from the heat. Using an immersion blender or blender, pulse until the mixture achieves a smooth consistency. Season with salt if needed.