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## heaven scent - cranberry and juniper jelly

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Posted in *All posts* on 1st February 2013

SALE

I am very excited about this new departure for me, a regular guest post on Sarah Raven's blog *Garlic and Sapphire*. My name is Jude and I write the blog *A Trifle Rushed*.

INSPIRE ME

I have been following this blog for the last few months and love the fact that it features seasonal gardening and cooking. So it may be a surprise to you that the first of Sarah's recipes I am featuring is from her beautiful book, *Complete Christmas Food and Flowers*.

I know, it has gone, but if like me you over-stocked on cranberries, and have some lurking in the freezer, awaiting next Christmas, then this is the perfect recipe for you to try. I love simple recipes, without too many complicated ingredients, so this particular recipe suits me perfectly. I had some cranberries in the freezer, half a bottle of red wine, juniper berries and sugar, indeed all that I required to follow the recipe for Cranberry and Juniper Jelly, which you can find on Page 26 of the book, or on [the Sarah Raven website](#) in the seasonal recipes section.



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I boiled the cranberries with the juniper berries and then strained the fruit. The following day I warmed the liquid, adding the sugar and some wine.



Stirring the cranberries, juniper, wine and sugar, it smells heavenly, perfect to make on a cold winter's day. I tested for a set, and was able to bottle one and a half jars of jewel like jelly.



The jelly is the perfect accompaniment to a traditional baked ham...

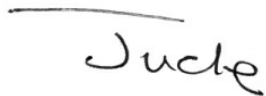


The jelly is not just for Christmas, although it was delicious with Turkey and Ham. I have used it with game too. Perfect with birds such as Pheasant or Partridge. I decided to stir a spoonful into my Venison Casserole. I just can't tell you how much it enhanced the flavour of the meal. The cranberries added a fruity dimension to the meat and wine rich gravy, whilst the juniper added an extra depth to the couple of juniper

berries I always include in my casserole.

If you haven't attempted a jelly before then please do try this wonderful recipe, the instructions are clear and it is truly delectable.

Thanks for reading!

 Julie

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