

# THANKSGIVING

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**Thanksgiving Day is an annual national holiday in the United States and Canada celebrating the harvest and other blessings of the past year. This year Thanksgiving falls on the Thursday 26 November.**

A Thanksgiving meal typically includes turkey, bread stuffing, potatoes, cranberries and pumpkin pie. Cranberry sauce is popular for us in the U.K at Christmas time too.

Here is a lovely chilli cranberry sauce recipe from the [BBC Good Food](#) that can be used to spice up your Thanksgiving or Christmas dinner!

## Ingredients

- 100g golden caster sugar
- 175ml white wine
- ½ mild red chilli, chopped, seeds left in
- 300g frozen or fresh cranberries

## Method

1. Gently heat sugar and wine in a saucepan. Once sugar has dissolved, bring to the boil. Tip in the chilli and cranberries, return to the boil, then turn the heat down and simmer for about 10 minutes until the berries have popped but not completely collapsed.
2. Take off the heat. The sauce will continue to cook with the heat from the pan, then thicken as it cools.