

Fancy Canned Cranberries

8–10 servings

The ultimate high-low condiment your table didn't know it was missing. These dressed-up canned cranberries become tart, juicy and a little bit savory thanks to some fresh citrus, thinly sliced red onion and a little flaky salt. With or without whole berries suspended in them? That's dealer's choice, but the rounds will be much easier to slice without them.

2 (14-ounce) cans jellied cranberry sauce

2 tangerines, oranges or blood oranges, peeled and sliced into rounds, seeds removed

½ small red onion, thinly sliced

1 lemon, halved crosswise

Flaky sea salt and freshly ground black pepper

½ cup mint or parsley leaves (optional)

1. Open the cans of jellied cranberries and slice the cylinders into 1/2-inch-thick rounds.
2. Scatter the rounds on a large platter, and top with citrus slices and a little thinly sliced red onion. Squeeze lemon juice over everything, and sprinkle with flaky salt, black pepper and mint, if using.

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