

FANCY CANNED CRANBERRIES

4 to 6 servings

I love canned cranberries and I don't care who knows it. I know it can be a little sweet for some, but that's where tart, refreshing sliced citrus come in. See?

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.