

Cranberry Panna Cotta

Makes 6 servings

This is by far the easiest dessert to make. Don't tell your guests or family how easy these are!

3 tbsp	cold water
1 tbsp	powdered gelatin
4 cups	heavy cream
1/2 tbsp	vanilla bean, split lengthwise
1/2 cup	granulated sugar
2 cup	cranberry sauce
2 tbsp	Chambord liqueur

1. In a small bowl with cold water, sprinkle the gelatin on top of the water and let sit without disturbing it for about 5 minutes.
2. In a medium saucepan, heat cream, vanilla bean and sugar to a simmer. As soon as the mixture starts to bubble around the sides, turn off the heat. Add the gelatin mixture and stir to dissolve. Add cranberry sauce and Chambord (if desired).
3. Pour mixture into serving dishes. Chill, uncovered for 2 hours.
4. Serve cold.