



Cranberry Sauce

PREP TIME: 1 MIN

COOK TIME: 10 MINS

TOTAL TIME: 11 MINS

SERVINGS: 8

WINE PAIRING: 2024 ROSE OF CAB FRANC

INGREDIENTS:

¾ cup sugar
½ cup orange juice
½ cup water
12 oz fresh cranberries rinsed
pinch of salt
1 cinnamon stick
1 piece of orange peel just use a potato peel
or paring knife

INSTRUCTIONS:

1. Combine sugar, orange juice, and water in a large saucepan over medium heat. Stir to combine.
2. Add cranberries, salt, cinnamon stick and orange peel.
3. Bring to a simmer over medium heat, stirring frequently.
4. Continue cooking, for about 10 minutes, or until all or most of the cranberries have popped. I like to leave a handful of berries whole.
5. Let cool for at least 30 minutes. Cover and refrigerate until ready to use.
6. Can be made up to 3 days in advance.

