

# Cranberries in Red Wine

YIELD: About 1 Litre



## Ingredients:

1 lb	fresh cranberries
1 lb	sugar
2/3 cup	dry red wine
Pinch	ground cinnamon
1 tsp	orange zest
1 tsp	lemon zest
1 Tbsp	orange juice
1 Tbsp	lemon juice
1 x 2 inch	cinnamon stick

## METHOD:

- Pick over cranberries, removing stems and any shriveled berries.
- Rinse under cold running water and drain.
- Combine sugar and wine in non corrodible heavy saucepan; heat, stirring over medium heat to boiling.
- Stir in cranberries, cinnamon, orange and lemon zest and juices; increase heat to high.
- Heat, stirring until mixture returns to boil.
- Reduce heat to medium low; simmer, partially covered, stirring occasionally, until cranberries burst about 4-8 minutes.
- Remove from heat; sauce will be runny.
- Let cool to room temperature.
- Spoon cooled cranberry mixture into sterilized mason jars.
- Store in refrigerator up to 2 months, or use canning process for longer storage.