

# 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.

