



Port Cranberry Sauce

Port

Exceptionally rich and fruity this wine encompasses flavors of sweet raisins, currants, cherries and spice, which makes it a perfect complement to this seasonal favorite. Serve with Turkey or Pork Tenderloin.



Port Cranberry Sauce

INGREDIENTS

1 Bottle of
San Sebastian Port

1 Pound Cranberries,
fresh

1 Orange

1/2 cup Sugar

1 1/2 tsp Apple Pie
Spice



PREPARATION STEPS

- 1. Wash** Cranberries.
- 2. Add** to a Pot the Cranberries, 2 cups of Port, 1/2 cup of Sugar (to taste), and zest from Orange.
- 3. Cook** on Medium-High heat until cranberries start to pop. Then lower heat and let simmer until most cranberries have popped and created a sauce consistency. Remove from heat.
- 5. Stir** in Apple Pie Spice as sauce is cooling.