



# 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.