

Cranberry Merlot Sauce



Ingredients

One 12 oz. bag fresh cranberries

1/2 cup light brown sugar, loosely packed

1 cup water

Zest of one orange

Zest of one lime

1/2 tsp. ground Allspice

1/2 cup merlot wine

1 cinnamon stick

Directions

Remove cranberries from bag, rinse and set aside. Place sugar and water into a large saucepan and cook over medium heat until sugar is dissolved. Add cranberries and remaining ingredients to the sugar water and bring to a boil. Reduce heat to low and simmer, stirring frequently until all the cranberries have popped. Allow to simmer 15 minutes longer or until mixture thickens. Remove from heat, discard cinnamon stick and set aside to cool. Serve warm or place in fridge to chill.