



Cranberry Sauce

Jay C. Veregge ~ Executive Chef
(serves 6-8 people)

INGREDIENTS

2 lbs	fresh cranberries
1 cup	merlot or any red wine
1 cup	sugar
1 Tbsp	vanilla extract

PROCEDURE

- Combine all ingredients together in a sauce pan, stirring thoroughly to incorporate the sugar.
- Bring to a boil then reduce heat to medium for approximately 7 minutes to let the wine reduce and the cranberries cook.
- Cook for approximately 2 minutes until mixture starts to turn syrupy and jam-like in consistency.