

SOBON ESTATE



ZINFANDEL PORT CRANBERRY SAUCE

12 oz. Cranberries

8 Tbsp. Sugar

1 cup **Sobon Estate Zinfandel Port**

1/4 tsp. Cinnamon

1 cup diced orange sections

Start by thoroughly washing the cranberries. Combine berries, sugar and **Sobon Estate Zin Port**. Boil over high heat until sugar dissolves. Reduce heat - boil uncovered until berries begin to pop - about 5 minutes.

Stir in cinnamon and orange sections. Remove from heat and chill overnight in the fridge.

Makes 8-12 servings.

Contributed by: Mary Margaret Dal Porto