



Zinfandel-Cranberry Sauce

- 1 bottle (750ml) Lava Cap Zinfandel
- 1 Tbs. grated orange zest
- 2 cups sugar
- $\frac{3}{4}$ cup orange juice
- $\frac{1}{2}$ cup dried cherries or dried cranberries
- 1 cinnamon stick
- 1 vanilla bean
- $\frac{1}{2}$ tsp. kosher salt
- 2 packages (12 ounces each) fresh cranberries

Combine all ingredients except cranberries in a non-reactive 3-quart saucepan. Stir to dissolve sugar. Bring to a boil; reduce heat and simmer until volume is reduced by half. Add cranberries. Continue to simmer until berries just start to change color and burst. Remove from heat. Stir gently with a whisk to break up berries. Remove cinnamon stick and vanilla bean. Let stand at room temperature until cool. Cover and refrigerate 24 hours allowing the flavors to blend.

Makes 6 cups

