



## CRANBERRY, ORANGE & PORT WINE SAUCE

2 cups dried cranberries

Zest of ½ orange

1 orange

2 tablespoons sugar

¾ cups port wine

Place 1½ cups of the cranberries in a small saucepan. Cover with cold water and bring to a boil. Simmer for ten minutes.

Cut the skin and pith from the orange and remove segment, discarding the membranes. Add to the dehydrated cranberries along with the orange zest, porto and sugar. Stir well to dissolve sugar. Place in food processor and blend until it is almost smooth.

Place in bowl. Check sweetness-you may need to add a little more sugar. Add the remaining ½ cup of dried cranberries.