Recipe *Cherry Cranberry Sauce with Laurentide Cherry Wine*

Ingredients

1 bag cranberries

1 c Laurentide Cherry Wine

1 c sugar

1/4 c dried cherries (opt)

1 tsp rosewater (opt)

Directions

1. Wash cranberries
2. Combine Cherry wine and sugar in 2 quart saucepan to make a simple syrup
3. Bring to low boil, stirring sugar to dissolve
4. Add cranberries and cherries and simmer ~10 minutes, stirring occasionally until cranberries pop and have softened
5. Remove from heat and stir in rosewater
6. Chill until serving

Enjoy this piquant sauce with a holiday meal or whenever a festive mood strikes!

Recipe *Cherry Cranberry Sauce with Laurentide Cherry Wine*

Ingredients

1 bag cranberries

1 c Laurentide Cherry Wine

1 c sugar

1/4 c dried cherries (opt)

1 tsp rosewater (opt)

Directions

1. Wash cranberries
2. Combine Cherry wine and sugar in 2 quart saucepan to make a simple syrup
3. Bring to low boil, stirring sugar to dissolve
4. Add cranberries and cherries and simmer ~10 minutes, stirring occasionally until cranberries pop and have softened
5. Remove from heat and stir in rosewater
6. Chill until serving

Enjoy this piquant sauce with a holiday meal or whenever a festive mood strikes!