



Homemade Cranberry Sauce

Using Cabernet Franc Reserve 2016

Ingredients:

- 2 (12-ounce) packages fresh cranberries (6 cups)
- 1 $\frac{3}{4}$ cups dark brown sugar
- 1 cup dry red wine
- 3 tablespoons honey
- 4 (1/4-inch-thick) slices fresh gingerroot, smashed
- Pinch of kosher salt
- $\frac{1}{2}$ teaspoon black pepper

Preparation:

1. In a medium pot over medium heat, combine the cranberries, sugar, red wine, $\frac{1}{2}$ cup water, honey, ginger and salt. Simmer gently until most of the cranberries have popped and the sauce is thick and syrupy, 20 to 30 minutes. Stir in the black pepper. Chill thoroughly before serving.