

Lilly's Cabernet Cranberries

...cranberries grew wild in Scotland at one time, and they were harvested for all kinds of jellies and sauces. Today they are bought from commercial growers, just as ours are in Louisiana. Some cranberry-haters in my family have been known to love this. It's a great complement to turkey or pork roast. Pile some on top of brie and bake it in a puff pastry, or add as a topping on a salad with bleu cheese and pecans.

By Lillian Bridwell-Bowles

ingredients:

- 1 ¼ cups sugar
- 1 cup Cabernet Sauvignon
- 1 12-14 oz. package of fresh cranberries
- 2 tsp grated satsuma, tangerine or orange rind (I use satsumas from my tree)
- 1 cinnamon stick (or a tbsp of the powder if you don't have a stick)
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directions:

- Bring sugar and wine to a boil.
- Add remaining ingredients and return to boil, stirring constantly.
- Reduce heat and simmer 10-15 minutes until cranberry skins pop and the sauce begins to thicken a little (it will thicken more when it cools).
- This stores well in the refrigerator for several weeks. It can also be sealed hot in jars for holiday gifts.

