



COOKS ON MAIN

*for the everyday chef*

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## Mulled Wine Cranberry Sauce

Serves 6-8

This cranberry sauce gathers its flavor from red wine, orange zest, and the warm spices of nutmeg and cinnamon. Plenty sweet and a bit tart, this sauce has a thicker texture, like jam. Delicious as a side dish to turkey - it would also be great as an appetizer (crostini with a smear of brie) or even as a dessert topping for vanilla ice cream.

### **Ingredients:**

1 cup sugar  
1 cup red wine  
12 oz (1 bag) fresh cranberries  
3 tablespoons maple syrup  
1 teaspoon fresh orange zest  
1/8 teaspoon ground nutmeg  
1/4 teaspoon ground cinnamon

### **Directions:**

1. Combine all of the ingredients in a saucepan and bring to a boil over medium-high heat.
2. Continue to heat until the cranberries start to pop, roughly 5 minutes, stirring occasionally.
3. Press the berries against the side of the pan to help break them down and continue cooking for another 5-10 minutes until the sauce becomes jammy and slightly thickened.
4. Remove the cranberry sauce from the heat. Allow the sauce to cool and thicken for about 30 minutes before enjoying.