

Cranberry Sauce with Red Wine and Oranges

By: Not Your Mother's SlowCooker Cookbook

Ingredients:

- 1 (12 oz) bag fresh cranberries, rinsed and picked over for stems
- 1 1/2 cups sugar
- 1 cup dry red wine, such as Cabernet Sauvignon
- 1 cinnamon stick
- Grated zest of 1 orange, and fruit cut in half
- 4 cloves

Instructions:

1. Combine the cranberries, sugar, wine, cinnamon and zest in the slow cooker (crockpot).
2. Stud the orange halves with 2 cloves each; submerge in the crockpot.
3. Cover and cook on HIGH for 2 to 2 1/2 hours, until the berries have popped.
4. Discard the cinnamon stick and the oranges.
5. Turn off the crockpot, remove the lid, and let cool in the crockpot to room temperature.
6. Scrape with a rubber spatula into clean spring-top glass jars (or use screw tops with new lids).
7. Store, covered, in the refrigerator for 1 week.

Served chilled or at room temperature

Cooker: Medium round

Setting and Cook Time: HIGH for 2 - 2 1/2 hours

Makes about 3 cups

