

Tames' Cranberry Sauce

Note: Use a good quality Port wine. I like Croft Fine Tawny Porto.

Ingredients

3 packages of cranberries
1 cup fresh orange juice
2 ¼ cup sugar
2 cups port wine

Utensils

Measuring cup
Sauce pan
Spoon
Serving dish

Sort through the cranberries and discard any bad ones. Place the cranberries and the orange juice in a sauce pan.

Bring to a gentle boil, and reduce the heat and allow to simmer for 5-10 minutes until the cranberries are soft. Stir occasionally.

Stir in the sugar and port and cook gently until the sauce becomes pulpy—about 30-45 minutes or more depending on your stove.

Let cool to room temperature and pour into a mold or serving dish. Refrigerate.