

## Festive Cranberry Sauce with Golden Raisins and Port Wine

November 2014 by Camine Pappas

**Makes 2 Cups**

**INGREDIENTS:**

1 package fresh cranberries  
1/3 C golden raisins  
Zest from one large orange  
Juice of two oranges  
½ C white sugar  
¼ C port wine  
1 t vanilla  
2 T brown sugar  
¼ t ground cloves  
¼ t ground cinnamon

**DIRECTIONS:**

Simmer all in a saucepan, over medium heat until the cranberries have all popped and the sauce begins to thicken. About 10 minutes. Cool, keep in sealed container in fridge for 5 days.



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