

RED CURRANT CABERNET CRANBERRY SAUCE



Ingredients

- 12 ounces bag fresh or frozen cranberries
- 4-ounces fresh or frozen blueberries, optional
- 1 cup cabernet sauvignon (or favorite red wine)
- 3/4 cup granulated sugar
- 1/2 cup HERO Red Currant Fruit Spread
- 1 to 2 tsp cinnamon
- 1 tsp ground cloves



Preparation

Place all ingredients in a high-sided medium/large stockpot. Bring to a rolling boil, stirring intermittently. Make sure the pot has room for sauce to at least triple in volume. (The juices from the berries will release and start to foam as the mixture boils; a too small pot will easily overflow.)

Reduce the heat to low and simmer for about 20 to 30 minutes. Most of the cranberries will have burst, and the sauce will reduce and slightly thicken. Sauce will thicken more as it cools.

Transfer sauce to heat-safe jars or containers with lids. Allow sauce to cool at room temperature before refrigerating. Sauce will keep airtight in the refrigerator for at least 2 weeks.

YIELD: about 20 ounces

TOTAL TIME: about 35 minutes