



## Red Wine-Infused Cranberry Sauce

### Ingredients:

2 cups fresh or frozen cranberries  
1 cup red wine (choose a full-bodied variety)  
1/2 cup granulated sugar  
Zest of one orange  
1 cinnamon stick  
1/4 teaspoon ground cloves  
A pinch of salt

### Directions:

1. In a saucepan over medium heat, combine the red wine, sugar, orange zest, cinnamon stick, ground cloves, and a pinch of salt. Stir to dissolve the sugar and bring the mixture to a simmer.
2. Add the cranberries to the simmering mixture. Stir gently and let the cranberries cook for about 10–15 minutes, or until they start to burst open and the sauce thickens. While the cranberries cook, feel free to savor a glass of your Rioja red.
3. Continue to simmer and stir occasionally, allowing the sauce to reduce and reach your desired consistency. This usually takes an additional 5–10 minutes.
4. Taste the sauce and adjust the sweetness to your liking by adding more sugar if necessary.
5. Remove the cinnamon stick, and let the sauce cool before serving.
6. Enjoy it as a complement to roast turkey, chicken, or even as a condiment for a cheese and charcuterie board.

### Pair these aged Rioja reds for elevated flavors:

Monte Real Gran Reserva  
Contino Reserva

Lan Edicion Limitada  
El Cristo de Samaniego

