



*for Thanksgiving*

## **Cranberry Sauce with Dried Fruit and Rosemary**

Side Dish

Source: Chef Mark Schoenthaler

### Ingredients:

- 2 cups sweet wine, hard cider, or dry Marsala
- 3 cups dried fruit
- 1 12 oz. bag fresh cranberries
- $\frac{3}{4}$ -1 cup packed brown sugar
- 1 tablespoon fresh rosemary, finely chopped
- Zest of 1 orange, finely chopped

### Method:

1. Combine wine or cider and dried fruit in a deep saucepan. Simmer until the liquid is reduced by  $\frac{1}{2}$ .
2. Mix in remaining ingredients and bring to a boil. Cook until the cranberries burst and the mixture thickens slightly, stirring occasionally, about 8 minutes.
3. Transfer the sauce to a bowl to cool and refrigerate. The sauce will thicken more as it cools.

Makes: About 3 cups

Note: Sauce can be prepared and refrigerated covered for 5 days ahead of planned meal.