

TART CHERRY, CRANBERRY AND AGED SHERRY SAUCE

INGREDIENTS

1 1/2 cups sugar
3/4 cup apple cider
3 cups fresh cranberries (1 12 oz package)
1 jar tart cherries in their juice
1/4 teaspoon salt
pinch of cinnamon
pinch of nutmeg (optional)
pinch of clove (optional)
1/4 cup aged sherry

DIRECTIONS

Combine sugar and cider in a heavy large saucepan over medium-high heat until sugar dissolves. Add cranberries, cherries, spices and salt. Bring to boil. Reduce heat to low and simmer until sauce thickens, stirring occasionally, about 20 minutes. Off heat, add the sherry at the end.

Serve cooled. It can be refrigerated for up to 4-5 weeks.