

CRANBERRY SAUCE with dried cherries & cloves

2 1/2 cups cranberry juice cocktail
8 oz package dried tart cherries (about 2 cups)
1 cup sugar
4 cups (16 oz) Cape Blanco Cranberries
1/4 tsp ground cloves

Bring cranberry juice cocktail to simmer in a heavy, large saucepan. Remove from heat. Add cherries and let stand 8 minutes. Mix in sugar, then Cape Blanco Cranberries and cloves. Cook over medium-high heat until cranberries burst, stirring occasionally, about 9 minutes. Refrigerate until cold, about 4 hours (sauce will thicken as it cools.) Cover and keep refrigerated.

Can be prepared 4 days ahead.



Haggen

NORTHWEST FRESH

INGREDIENTS



Port Orford, Oregon

