



Red Wine, Star Anise, Vanilla Bean Cranberry Sauce

Yield: Serves 8-12

Total Time: 15-30 minutes

Ingredients:

- 12 Ounce Bag of Fresh Cranberries
- 1 Mandarin Orange
- 1 Cinnamon Stick
- 3/4 Cup of Granulated Sugar
- 1/2 Cup of Brown Sugar
- 1 Star Anise
- 1/2 Whole Organic Vanilla Bean
- 1 1/4 Cup of Red Wine

Equipment Needed:

- Cutting Board
- Knife
- Juicer
- Spatula
- Measuring Cup
- Fine Grater
- Large Glass Bowl/Serving Dish
- Large Pot
- Colander

Prep:

- Zest the mandarin orange with a fine grater
- Get a cutting board and knife and slice the grated mandarin orange
- Juice the mandarin orange with a juicer and set aside
- Slice a whole organic vanilla bean in half and set aside
- Rinse the fresh cranberries in a colander and set aside

Directions:

- Place a large pot onto the gas/electric stove and turn the setting to a low to medium setting
- Pour the mandarin zest and mandarin juice into the pot
- Pour 1 1/4 cup of red wine into the pot
- Pour the rinsed cranberries into the pot
- Pour 3/4 cup of granulated sugar and 1/2 cup of brown sugar into the pot
- Put the star anise, 1 cinnamon stick, and 1/2 of a whole vanilla bean onto the pot
- With a spatula gently stir the ingredients until the cranberries have burst and all ingredients are mixed in
- Remove the cinnamon stick, star anise and vanilla bean
- Let the cranberry sauce cool and serve

*****Adjust the ingredients to your liking. *****