

LaBelle Winery Cranberry Sauce

Dec 15, 2022



- 6 shallots (sliced thin)
- 1 bottle LaBelle Winery Cranberry Wine
- 8 cups fresh cranberries
- 7 cups sugar
- 1 cup pectin
- 2 teaspoons cinnamon
- 2 teaspoons ginger
- 1 teaspoon orange zest
- 1 teaspoon nutmeg
- 1 teaspoon clove

Sauté shallots in oil until soft.

Add LaBelle Cranberry Wine and reduce the liquid until only half remains.

Add fresh cranberries to the pot and immediately stir in pectin. Heat mixture to a boil. Add sugar and all dry spices, then bring mixture back to a boil

Remove from heat, let cool & then store. Serves 6-8.

