

**D’Vine Cranberry Sauce with Wine**

Nothing makes a home smell like the holidays more than wine, sugar and cranberries cooking on the stove. Adding wine to dishes adds a flavor dimension to your food. This dish is easy and perfect for the holidays.

**Ingredients:**

1 bag fresh cranberries

1 cup D’Vine Wine Pinot Noir

2 cinnamon sticks

2 bay leaves

2 cups sugar

1 orange sliced (optional)

Mix wine and sugar together till sugar dissolved. Place all ingredients in sauce pan and heat on medium. When mixture comes to a boil reduce heat and continue to simmer till berries burst. Cook just enough to make berries soft. Remove from heat and cool. Remove bay leafs and cinnamon sticks. This will be good for weeks if covered tightly and refrigerated. Bon Appetite.