

# BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

## Homemade Cranberry Sauce

After making this recipe, you will never buy canned cranberry sauce again! To put into very easy terms, you need 1-part fresh cranberry, 1-part water, 1-part sugar.

BY CHEF MARTY SLAVIN

### Ingredients

1 bag fresh cranberries

Water equal to the amount of cranberries

Sugar equal to the number of cranberries.

### Directions

Heat water and sugar in saucepan until sugar is absorbed into the water.

Bring to boil and then add cranberries and turn down to simmer.

Cook until half the cranberries have burst and then take off stove.

Chill for at least one hour and then serve.



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