

# CANNONBALL

## Merlot Infused Cranberry Sauce

The fruitiness of Cranberry Sauce instantly makes turkey an incredible pairing with most red wine, but especially with fruit driven Cannonball Merlot!

1 - 12oz bag fresh cranberries  
1 cup sugar  
1 Tbs water  
3 Tbs red wine  
2 strips orange zest

In a small saucepan heat sugar, water, wine until sugar dissolves. Add cranberries and orange zest and cook on Med heat until most berries have burst, about 10 mins. Cool to room temperature before serving. Can be made 1-2 days ahead.