

# **Boozy Cranberries**

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**Servings: 8**

**1 package cranberries**  
**8 ounces dried cherries**  
**1 cup sugar**  
**1 cup red wine**  
**1 cinnamon stick**  
**1 piece orange peel**

Carefully pick over the cranberries. Rinse under water and drain.

Combine the sugar, red wine, cranberries and dried cherries in medium saucepan. Bring to a boil, stirring constantly, over medium heat. Stir cinnamon stick and orange peel. Reduce heat to low and simmer, partially covered, stirring occasionally until cranberries burst, 10 to 15 minutes.

Remove from heat and discard cinnamon stick and orange peel. Let cool to room temperature. Can be made in advance and refrigerated.

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Per Serving (excluding unknown items): 221 Calories; trace Fat (1.9% calories from fat); 1g Protein; 52g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 24mg Sodium. Exchanges: 0 Grain(Starch); 1 1/2 Fruit; 0 Fat; 1 1/2 Other Carbohydrates.