



## TURKEY TIPS

# CRANBERRY GINGER SAUCE

## INGREDIENTS

- 12 oz. bag fresh cranberries
- 12 oz. orange juice
- 1 cup granulated sugar
- 3 tbsp. grated fresh ginger
- Grated zest from 2 large oranges

Combine all ingredients in a heavy large saucepan. Bring to a boil over medium-high heat, stirring until sugar dissolves. Reduce heat to low and simmer until sauce thickens, stirring and mashing berries frequently. Transfer sauce to bowl. Cover and chill.

Makes about 3 cups and can be refrigerated up to 2 weeks.



## TURKEY PAIRING SUGGESTION

### LUCA PINOT NOIR

This Pinot Noir has plenty of tart fruit, hints of orange peel and lively tannins that pair perfectly with this zesty cranberry sauce.

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