

FROM THE JPB CULINARY LABS:



BELLULA PINOT NOIR CRANBERRY SAUCE

INGREDIENTS:

- 1 bag (12 oz./3 cups) fresh cranberries,
- picked through and washed
- 1 1/2 C. Bellula Pinot Noir
- 1 1/4 C. granulated cane sugar
- 1 Tab. butter
- 1 tsp. ginger paste (or finely minced)
- 1 tsp. garam masala powder
- 1/8 tsp. salt
- 1-2 tsp. aged balsamic vinegar



DIRECTIONS:

Melt butter in a large, high-sided saucepan on medium heat. Add ginger paste and sauté for 1 minute. Add cranberries to the pot and sprinkle with the garam masala powder. Continue stirring for an additional 1-2 minutes or just until the cranberries begin popping. Add in the wine, sugar, and pinch of salt. Bring to a medium boil and continue to cook for 20-25 minutes, stirring often, until the wine has reduced by half and the sauce coats the back of a spoon easily. Remove from heat and strain sauce through a food-mill or fine meshed sieve to remove the cranberry skins and seeds. Season the finished sauce to taste with 1-2 teaspoons of aged balsamic vinegar.

