



sangria cranberry sauce

pictured on page 159

Prep 15 minutes plus chilling

Cook about 30 minutes

Makes about 4³/₄ cups

- 1 lemon**
- 1 lime**
- 1 orange**
- 1 bag (12 ounces) cranberries (3 cups), picked over**
- 1 container (16 ounces) frozen strawberries in sugar, thawed**
- 1 cup red wine**
- 1 cup sugar**

1. From lemon, grate 1 teaspoon peel and squeeze 3 tablespoons juice. From lime, grate 1 teaspoon peel and squeeze 2 tablespoons juice. From orange, grate ¹/₂ teaspoon peel and squeeze ¹/₄ cup juice.

2. In 3-quart saucepan, combine lemon, lime, and orange peels, cranberries, strawberries with their syrup, wine, and sugar; heat to boiling over high heat. Reduce heat to medium-low and cook, uncovered, 15 minutes longer or until sauce thickens, stirring occasionally. Stir in lemon, lime, and orange juices.

3. Spoon cranberry sauce into serving bowl; cover and refrigerate until well chilled, at least 4 hours.

>> Each ¹/₄ cup: About 150 calories, 0 g protein, 38 g carbohydrate, 0 g total fat, 2 g fiber, 0 mg cholesterol, 3 mg sodium. ►