

Chef Mark Schoenthaler

PERSONAL CHEF SERVICES

Classic cuisine with a contemporary flair.

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Cranberry Sauce with Dried Fruit and Rosemary

Makes about 3 cups

2 cups sweet wine, hard cider or dry Marsala
3 cups dried fruit
1 - 12 oz. bag fresh cranberries
¾ - 1 cup packed brown sugar
1 Tablespoon Fresh Rosemary finely chopped
Zest of 1 orange finely chopped

Combine wine or cider and dried fruit in deep saucepan. Simmer until reduced by 1/2.

Mix in remaining ingredients and bring to a boil. Cook until cranberries burst and mixture thickens slightly, stirring occasionally, about 8 minutes. Transfer to a bowl to cool and refrigerate. Sauce will thicken more as it cools.

Can be prepared and refrigerated covered 5 days ahead.