

TART CHERRY AND CRANBERRY REDUCTION

INGREDIENTS

1 1/2 cup granulated sugar
1 cup water
4 cups fresh or frozen cranberries (1 pound)
1 can (14 ounces) pitted tart cherries (use juices)
pinch of cinnamon
splash of vanilla extract

DIRECTIONS

In a large saucepan, cook sugar and water over medium heat until sugar is dissolved. Add cranberries and cherries. Bring to a boil. Cook uncovered, until cranberries begin to pop, about 6 minutes. Reduce heat; cook 20 minutes longer or until thickened. Take off the heat and add cinnamon and vanilla. Pour into a serving dish. Cover and chill for at least 2 hours before serving. Can be made ahead and refrigerated for up to a month or so.