**Cranberries in Zinfandel**

Garrell Keesler

12 oz. fresh cranberries

1⁄2 cup sugar *(original recipe called for 1.5 cups)*

1 cup dry, full-bodied red wine

1 stick cinnamon

I piece of orange peel 7 inches long

Pick over cranberries, removing stems and any shriveled berries. Rinse under cold running water; drain.

Combine sugar and wine in a non-corrosive heavy medium saucepan; heat, stirring over medium heat to boiling. Stir in cranberries, cinnamon stick, and orange; increase heat to high, stirring, until mixture returns to a boil. Reduce heat to medium-low; simmer, partially covered, stirring occasionally, until cranberries burst, 10 to 15 minutes.

Remove from heat; sauce will be runny, but it will firm up as it cools. Remove and discard cinnamon stick. Lift out orange zest; let cool slightly. Cut crosswise with sharp thin-bladed knife into thin julienne strips. Stir back into cranberry mixture. Let cool to room temperature.

Spoon cooled cranberry mixture into jars with tight-fitting lids. Store in refrigerator up to 2 months.

*I found this recipe when I was in high school. At the time, Zinfandel was one of the few red wines we had access to. It seemed fancy. Every year during the holidays, my mother saved this recipe for me to make. My son now makes it.*