

Seasonal Sensations from Ontario's Sommeliers

Lailey Vineyard Icewine Cranberry Sauce

"Forget the Florida oranges. The tropical fruit notes from the Lailey 2012 Vidal Icewine and the tart Ontario cranberries are a perfect "Local" sweet/sour combination that pairs perfectly with a well roasted bird."

- Ryan Crawford, Executive Chef and Sommelier at Gastrohomestead, @gastrohomestead

INGREDIENTS:

- 1 12 oz package fresh cranberries
- 1/4 cup white sugar
- 1/2 cup Lailey Vineyard VQA Icewine
(enjoy the rest of the bottle with dessert)
- 1/2 cup water
- Pinch of sea salt

INSTRUCTIONS:

1. In a medium saucepan add 3/4 of the cranberries, sugar, salt, water and Icewine
2. Heat over medium heat stirring often to prevent burning
3. When cranberries are cooked and broken down, add remaining cranberries and cook for 2 more minutes to soften new cranberries
4. Remove from heat. Adjust thickness of sauce with more Icewine if needed. Chill and serve with your favourite holiday dinner



#WINEPAIRING