

# CRANBERRY RELISH WITH QUAILHURST PINOT NOIR

## *Vineyard Recommendation:*

*With this recipe, drink the same red wine used for cooking,  
the award-winning Quailhurst Pinot Noir*

This northwestern version of a classic holiday relish features exotic spices and Quailhurst Pinot Noir wine.

1 tablespoon canola oil  
2 cups cranberries (about 8 ounces)  
1 tablespoon fresh ginger, peeled and finely minced  
2 cups Quailhurst Pinot Noir  
1 1/2 cups sugar  
3 tablespoons crystallized ginger, finely chopped  
1 teaspoon curry powder  
Large pinch of Chinese five-spice powder

Heat oil in large saucepan over moderately-high heat. Add cranberries and ginger; stir until cranberries begin to burst. Add Quailhurst Pinot Noir and sugar; boil until mixture is reduced to 2 1/2 cups, about 15 minutes. Add crystallized ginger, curry powder and five-spice powder. Season with salt and pepper. (Can be made 3 days ahead. Cover; refrigerate.) Serve sauce cold or, if desired, rewarm over low heat, stirring often. This relish is excellent with fowl such as turkey, chicken, rock cornish game hen, duck, pheasant and quail.

Makes 2 1/2 cups.