

Cranberry Champagne



Ingredients

2 cups fresh cranberries

$\frac{3}{4}$ cups granulated sugar

$\frac{1}{4}$ cup water

1 bottle chilled Champagne, Prosecco, or Sparkling Wine, preferably slightly sweet

Procedure

1. In a non-reactive saucepan combine cranberries, sugar and water.
2. Cook over medium low heat, until berries have burst, and sauce has become thick, stirring occasionally.
3. Remove from heat and chill completely.
4. To serve, spoon a small amount in a champagne flute. Top with chilled champagne

Yields 2 cups of fruit

Serves 6-8, depending on size of glasses.

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