

Cranberry Sauce with Raspberry Vinegar

1 1/4 cups sugar
1/2 cup Raspberry balsamic vinegar
1/4 cup water
1 (12-ounce) package fresh cranberries
1 cinnamon stick
1 tablespoon thinly sliced orange peel

In a large saucepan over medium heat, combine sugar, raspberry vinegar, and water; bring to a boil, stirring until sugar dissolves. Mix in cranberries, cinnamon stick, and orange peel. Reduce heat to low, cover partially, and simmer 10 minutes or until cranberries burst. Remove from heat and cool completely (sauce will thicken as it cools). Discard cinnamon stick.

NOTE: Can be made up to one week in advance. Cover and refrigerate.

Yields 2 1/3 cups.