

Cranberry Cherry Syrah Sauce



Amount	Unit	Ingredient
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3	cup	Old York Cellars Syrah Wine
1	cup	Dried Cherries, roughly chopped or dried Cranberries
12	oz	Cranberries, fresh or frozen
1/2	cup	Maple syrup, or brown sugar
2	tsp	Ground Rosemary, or 1 tablespoon crushed fresh Rosemary
1	tsp	Allspice

Simmer the Old York Cellars Syrah Wine, and dried cherries over medium heat for five minutes. Add the cranberries, maple syrup, rosemary and allspice. Simmer for 15 more minutes. Add more maple syrup based on your own taste.

Stir in the remaining [Old York Cellars Syrah Wine](#), simmer for 5 more minutes. The sauce can be served at any temperature. Store in a refrigerator for up to a week or in a freezer for up to 2 months.

Cheers & Enjoy!