

Wining and Dining *the Casa di Vino Way*

LAURA'S CRANBERRY RELISH

Yield: 2 quarts

- 2 cups water
- 2 cups sugar
- 2 tablespoons molasses
- 2 large Red Delicious (or Macintosh) apples
- 1 pound fresh cranberries
- 1/3 cup cider vinegar
- 4 tablespoons minced fresh gingerroot
- 3 teaspoons hot curry powder
- 1 teaspoon salt
- 1 ½ teaspoons Tabasco sauce
- 1 ½ cups pitted cherries (frozen dark cherries are fine)

Peel the apples and cut in small dice. Simmer water, sugar, molasses and apples UNCOVERED for 10 minutes until apples are tender. Stir in cranberries, vinegar and seasonings. Bring to boil. Simmer 20 minutes stirring occasionally. Add cherries and remove from heat. Cool in pan before refrigerating. Store in refrigerator for up to two weeks.

**Suggested Wine Pairing:
2007 Pacific Rim Sweet Riesling**

Casa di Vino is located in Johnston, Iowa (86th Street, adjacent to the Dahl's Grocery Store)