

# Cranberry Sauce with Tangerine and Port Wine

There are five states in the US that produces cranberries, two of them being Oregon and Washington. Although the North West production only accounts for a small amount of the total barrels produced (about 500,000 of the roughly 8,500,000 estimated in 2014), I still find it pretty awesome that they grow here in my neck of the woods! According to the [Northwest Specialties](#), it is a native plant to Washington state. Bandon beach in Oregon (one of my favorite beaches by the way) has a [Cranberry Festival](#) each year in September. So, when I make my sauce, I try to find berries grown locally (but the recipe works just a great with Eastern or Midwestern berries too!)



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- 12- oz package of fresh cranberries
- 1  $\frac{1}{2}$  cups sugar
- 1 Tablespoon butter
- Juice from one medium tangerine (about  $\frac{1}{3}$  cup)
- $\frac{1}{3}$  cup plus 1 Tablespoon ruby port wine
- 1 cup water
- 2 Tablespoons thinly sliced tangerine peel
- $\frac{1}{8}$  teaspoon ground ginger