

# Spicy Cranberry Sauce with Pinot Noir

Yield: 2 min  
Total Time: 20 min

Recipe from: <https://www.recipeschoose.com/recipes/cranberry-sauce-recipe-chinese-five-spice>

## Ingredients:

- 1 tablespoon vegetable oil
- 2 cups frozen cranberries or fresh, about 8 ounces
- 1 tablespoon fresh ginger minced
- 2 cups pinot noir or other dry red wine
- 1 cup sugar
- 3 tablespoons crystallized ginger chopped
- 1/2 teaspoon curry powder
- 1 pinch Chinese five spice powder

## Nutrition:

1. Calories: 780 calories
2. Carbohydrate: 127 grams
3. Fat: 8 grams
4. Fiber: 5 grams
5. Sodium: 10 milligrams
6. Sugar: 112 grams

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