

Yummy Sauce



A delicious complement to our [Walnut Encrusted Pork Roast](#).

Ingredients

- 125 ml merlot or dry red wine
- 1 cup cranberry sauce
- 1 tablespoon lemon juice
- 1 sprig fresh rosemary (about 6 inches)

Method:

1. Combine each ingredient in a small saucepan and bring it to the boil.
2. Reduce heat and let it boil gently, uncovered, for 15 minutes or until the sauce is reduced to 1 cup.
3. Allow your sauce to cool and thicken for 15 minutes.
4. Remove the rosemary sprig.
5. Spoon your Yummy Sauce over your slices of pork roast.