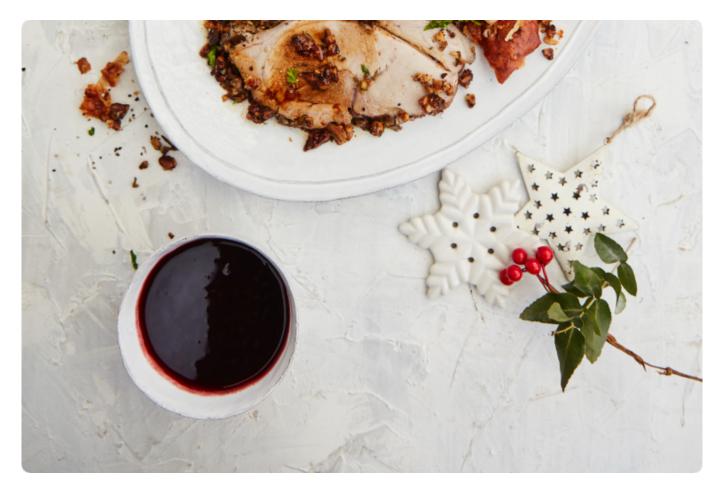
Yummy Sauce



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.