

Tawny Port Sauce

3 Shallots

½ cup dried cranberries

½ Bottle tawny port

Heavy cream to taste and texture (about 1/3 cup)

Chop and sauté the shallots in a sauce pan. Add wine and cranberries, and reduce by at least half. Add cream and continue reducing until texture is like maple syrup. Strain and pour hot over pork.