

## Cranberry Sauce with Balcones Rumble Whiskey

*Serves 10*

2 - 12 oz bags fresh Cranberries

1 cup sugar

1 cup water

pinch salt

2 tablespoons Balcones Rumble Whiskey

1 teaspoon Madagascar Bourbon Vanilla Extract

In a medium saucepan, add the cranberries, sugar, pinch of salt, and water. Bring it to a simmer and cook for 8 to 10 minutes or until the sauce thickens a bit. Turn to low and add the whiskey and vanilla. Cook for another minute, remove from the heat, and serve warm.