CRANBERRY VINAIGRETTE

1 C. cranberries
1 C. Orange juice
1 TBL. Shallot or purple onion, minced
1 sprig fresh thyme
2 TBL. Brown sugar
Salt and ground black pepper
1/4 C. Sherry vinegar or red wine vinegar
1/2 C. Olive oil

In a small saucepan over medium heat combine cranberries, orange juice, brown sugar, chopped shallot and thyme. Simmer on low until reduced, 8-12 minutes. Add a pinch of salt and a bit of ground black pepper. Remove thyme sprig and let cool. Add vinegar and then whisk in olive oil.

Recipe by Robin Forte