



Cranberry Bruschetta

Ingredients

- 1 1/2 cups fresh or frozen cranberries
- 1 loaf French bread or other crusty bread
- 1/2 red onion, diced
- 2 garlic cloves, minced
- 2 tbsp. fresh basil, minced
- 1/4 cup light brown sugar
- 2 tbsp. red wine vinegar
- 1 tsp. oregano
- 4 sprigs of sage
- 4 tbsp. extra virgin olive oil
- 1 tsp. sea salt

Directions

1. Combine cranberries, sugar, salt and red wine vinegar in a medium saucepan. Bring to a boil.
2. Add onion and garlic, return to a boil and reduce heat. Simmer on low for 10 minutes or until cranberries pop and become soft.
3. Pour into a VacuWare® FreshContainer.™ Stir in basil and oregano. Cool at room temperature. Cut bread diagonally into 16 (3/4 inch) slices; brush both sides with oil.
4. Broil each side for 1 to 2 minutes or until golden brown. Top each slice with cranberry mixture and garnish with sage leaves.

Serves: 4

Prep Time: 30 min

Cook Time: 10-15 min

Difficulty: 

