

Orange-Scented Cranberry Sauce

Ingredients

1 c orange juice
¾ - 1 c sugar
1 12 oz bag fresh cranberries

Directions

In a medium saucepan combine juice and sugar over medium-high heat, stirring occasionally until sugar dissolves. Add cranberries and bring to a boil. Reduce heat to a simmer and cook 10-15 minutes, stirring occasionally, until thickened and berries have burst. Remove from heat. Cool at room temperature, then refrigerate until ready to use. This can be done the day before; bring to room temperature before serving. Serves 12

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