

Thanksgiving Signature Recipe

Cranberry Sauce

Serves 4



Ingredients

12 oz.	Fresh cranberries
¾ cup	Sugar
¾ cup	Orange juice, fresh
	Zest from 1 orange

Directions

1. Place cranberries in a small saucepan over medium-high heat and pour over the sugar and orange juice. Stir to combine.
2. Cook until sugar is entirely melted and cranberries begin to burst in the heat, about 4 to 6 minutes. Stir again, add zest, and cook for 2 or 3 minutes longer. Turn off heat, cover pan, and allow to cool.
3. Put cranberry mixture in a serving bowl, cover, and place in refrigerator until cold, at least 2 hours, or until needed.

