



DESCRIPTION

Thanksgiving is cranberry season, and no turkey dinner would be complete without a tangy cranberry sauce!

INGREDIENTS

- 1 cup granulated sugar
- 1 cup orange juice
- 1 (12-ounce) package fresh or frozen cranberries, rinsed and drained
- 1 T orange zest

TOOLS

- medium saucepan

DIRECTIONS

1. Combine juice and sugar in a medium saucepan. Bring to a medium high heat to dissolve the sugar. Bring to a boil.
2. Add cranberries.
3. Add zest and stir.
4. Return to a gentle boil.
5. Reduce heat and boil gently for 10 minutes, stirring occasionally. You want the cranberries to pop.
6. You will end up with a thicker sauce. Cover and cool completely at room temperature. You can also refrigerate it until serving time.