



## Cranberry Sauce

from: **Gina Miller**

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### INGREDIENTS

- ♦ 1 cup water
- ♦ 1 cup sugar
- ♦ 12 ounce bag of frozen cranberries (3 cups)
- ♦ 1/2 to 1 teaspoon of fresh grated orange zest (to taste)

### DIRECTIONS

Bring water and sugar to a boil, stirring until sugar is dissolved. Add cranberries and simmer, stirring occasionally until berries “pop” – about 10-12 minutes. Stir in zest and cool.

Sauce can be made three days ahead and chilled. This recipe will make about 2 1/2 cups.