

# CURRY CRANBERRY SAUCE

## CURRY SPICED CRANBERRY SAUCE WITH ORANGE ZEST



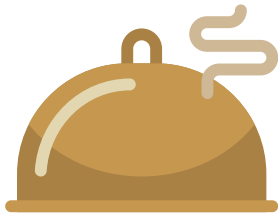
PREPARING TIMES

**45 MINUTES**



PORTION FOR

**12 PEOPLE**



SERVICE TYPE

**SERVED WARM**



### THE INGREDIENTS :

- 1 lb. Cranberries, Whole
- 1 cup Sugar
- 2 tsp. Curry Powder
- 2 ea. Oranges, Zested and Juiced
- 1/8 tsp. Salt, Kosher
- 1 cup Water

### COOKING STEPS :

1. Gather all of the ingredients into a heavy sauce pot and bring to a simmer
2. Remove from heat after 30 minutes of cooking has elapsed.
3. Remove 1/2 of the sauce and set aside.
4. Using a blender or immersion blender, puree the remaining sauce
5. Combine the two and adjust for seasoning
6. Enjoy with your Turkey Dinner or the next day on a great sandwich or as a topping for Brie Cheese!

*chef jason littlefield*