

From the Kitchen of Kimberly Kirkland Absher

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HOMEMADE CRANBERRY SAUCE

TIME	SERVES	COOK TEMP
45 MIN TOTAL	8-12	BRING TO BOIL OVER MEDIUM HIGH HEAT
INGREDIENTS		NOTES
(1) 12 OZ BAG FRESH CRANBERRIES (THAW IF FROZEN) (1) NAVEL ORANGE, ORGANIC, USE THE ENTIRE ORANGE AND PLACE IN FOOD PROCESSOR OR BLENDER TO PULVARIZE -OR- $\frac{3}{4}$ C. SIMPLY ORANGE JUICE WITH PULP 1 C. BROWN SUGAR PINCH OF SALT ORANGE ZEST		RECIPE CAN BE DOUBLED. IF YOU DO SO, USE 1 C. WATER WITH TWO ORANGES. <i>CAN BE MADE A FEW DAYS AHEAD & STORED IN AIRTIGHT CONTAINERS UP TO 10 DAYS.</i>

DIRECTIONS

1. RINSE CRANBERRIES, PICK OUT BAD ONES.
2. IN MEDIUM SAUCEPAN OVER MEDIUM HEAT, COMBINE CRANBERRIES, ORANGES & WATER OR JUICE, ORANGE ZEST, AND SUGAR AND SLOWLY BRING TO BOIL (ABOUT 10 MIN) ADD PINCH OF SALT.
3. CRANBERRIES WILL BURST. IF YOU WANT MORE TO BURST, TAKE A SPATULA OR SPOON AGAINST PAN. MIXTURE THICKENS AS IT COOLS.
4. *BEST IF MADE A DAY OR TWO AHEAD.*