

# *From our kitchen to yours*



## **Cranberry Sauce**

*TOTAL TIME: 20 min YIELDS: 8 servings*

### **Ingredients:**

1 cup	sugar	2 tsp	orange zest
1 cup	water	kosher salt	
1 (12 oz)	package fresh cranberries		

### **Directions:**

In a small saucepan over low heat, combine sugar and water until sugar dissolves. Add cranberries and cook until they burst, 10 minutes. Stir in orange zest and a pinch of salt.

Remove saucepan from heat and let cool completely, then transfer to a resealable container and refrigerate.

