

FRESH CRANBERRY SAUCE

Ingredients

6 ounces fresh cranberries, rinsed and picked over

1 tablespoon orange zest

1/2 cup sugar

1 cup water

Pinch of salt

Pinch of ground cinnamon

1 tablespoon cornstarch

1/4 cup fresh orange juice

2 Tbls. Grand Marnier

Directions

1. In a non reactive, non-stick saucepan, over medium, combine the cranberries, zest, 1/2 cup sugar, water, salt, and cinnamon. Bring the mixture to a boil and cook for 10 minutes. Dissolve cornstarch in the orange juice. Add the mixture to the cranberries and stir to blend. Simmer another few minutes until the mixture is thick. Remove from the heat, add the Grand Marnier, stir and cool completely. Cover and refrigerate until chilled.

