

Cranberry Sauce

Prepare cranberry sauce for the Thanksgiving table!

Ingredients



1 large orange



1 (12 oz) bag fresh cranberries



$\frac{3}{4}$ cup sugar



$\frac{1}{4}$ cup brown sugar



$\frac{1}{4}$ tsp kosher salt

Tools



cutting board



knife



small pot



dry measuring cups



measuring spoons

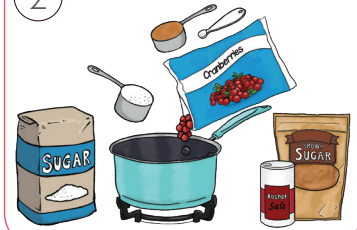
Steps

1



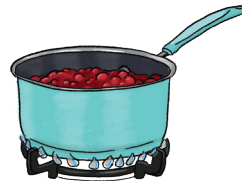
Slice orange in half. Squeeze juice into small pot.

2



Add cranberries, sugar, brown sugar, and salt. Stir to combine.

3



Cook over medium heat until cranberries burst, 20-25 minutes.

4



Cool cranberry sauce before serving. TASTE & SHARE!