



Perfect Cranberry Sauce

Ingredients:

- 1 C sugar
- 2 Tbsp water
- 1 strip of orange or lemon zest
- 3 ½ Cups cranberries, fresh or frozen
- Pinch salt (optional)

Set aside ½ cup of cranberries in a small bowl.

Empty 3 cups of cranberries into a saucepan. Add 1 cup sugar, 1 strip orange or lemon zest and 2 tablespoons water to the pan and cook over low heat, stirring occasionally, until the sugar dissolves and the cranberries are soft, about 10 minutes.

Increase the heat to medium and cook until cranberries burst, about 12 minutes.

Reduce the heat to low and stir in the ½ cup of reserved cranberries. Add more sugar and salt to taste.

Cool in pan. Refrigerate.

Note: thickens more as it cools.