Cranberry-orange spoonfuls

A jewel-red addition to the holiday table.

About 2 cups | 20 minutes + cooling

Gather

12 oz fresh or frozen cranberries

¾ cup sugar

½ cup orange juice

½ cup water

1 tsp finely grated orange zest

Make & enjoy

01 Bring sugar, orange juice and water to a gentle boil in a saucepan.

02 Add cranberries. Reduce heat and simmer 10-15 minutes, stirring, until berries burst and sauce thickens.

03 Remove from heat. Stir in zest and cool before serving. It thickens as it cools.

Refrigerate leftovers in a covered container.