

Cranberry Sauce

Appetizer



ingredients

1 cup	orange juice
1/2 cup	sugar
Pinch	salt
12 oz	fresh cranberries
	zest from 1 large orange (optional)

instructions

- Bring juice, sugar and salt to a boil in a medium sauce pan. Whisk frequently to help the sugar dissolve.
- Add cranberries and return to a boil.
- Reduce heat to low and simmer, uncovered, until berries burst and sauce thickens (about 7-8 minutes), stirring frequently.
- Cool to room temperature and serve, or refrigerate until ready to use.

