

Christmas Cranberry Sauce

Appetizer



ingredients

12 oz fresh cranberries
1 pc orange zested and juiced
2 Tbsp Grand Marnier
2 Tbsp port
3/4 cup sugar

instructions

- Add extra orange juice to fresh juice to make 3/4 cup.
- Mix juice, zest, Grand Marnier, port and sugar in pot over medium heat, and add cranberries
- Reduce heat once boiling. Simmer and reduce for about 25 minutes. Serve right away or cool first.



BC Cranberry Marketing Commission Recipe Contest