

# Cranberry Sauce

Sauces and Jellies

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## ingredients

12 oz      cranberries  
1 cup      white sugar  
1 cup      orange juice

## instructions

- In a medium sized saucepan over medium heat, dissolve the sugar in the orange juice.
- Stir in the cranberries and cook until the cranberries start to pop (about 10 minutes).
- Remove from heat and place sauce in a bowl.
- Cranberry sauce will thicken as it cools.



BC Cranberry Marketing Commission Recipe Contest