

Orange and Cranberry Sauce



Ingredients:

- 1/4 cup freshly squeezed orange juice
- 1 small orange, for zest
- 1/2 cup sugar, or to taste
- 1 (12-ounce) bag fresh cranberries

Directions:

1. In a medium saucepan, combine orange juice, orange zest, sugar and 3/4 cup water over medium heat.
2. Stir occasionally, until the sugar has dissolved.
3. Stir in cranberries and bring to a boil; reduce heat and let simmer until sauce has thickened, about 15 minutes.
4. Let cool completely before serving.

Makes 3-4 Servings



Tarrant County Public Health
<http://health.tarrantcounty.com>