

Cranberry Sauce

yield: small bowl - about 1- 1 ½ cups

Source: [Food Network](#)

Ingredients:

12oz/340g fresh or frozen cranberries

1 cup sugar

2 tablespoons water

juice and zest from 1 orange or lemon (I used orange)

Directions:

Put all the ingredients in a saucepan. Set aside about ½ cup of the cranberries if you want the whole pieces in your sauce (I didn't do that).

Simmer over the low heat for about 10 minutes until the sugar dissolves and cranberries are soft (stirring from time to time). Increase the heat to medium and cook until the cranberries burst - about 15 minutes (after about 10 minutes add the remaining ½ cup of the cranberries). Season with more sugar if necessary and some salt and black pepper. Set aside to cool to room temperature.

Serve with turkey or any other meat.

Enjoy! :)