



## Cranberry Sauce

*Great compliment to the Thanksgiving meal.*

We always had cranberry sauce at Thanksgiving and often at Christmas. My Dad used to put it on his leftover turkey sandwiches which also often had a bit of stuffing too.

Quantity	Ingredients	Preparation Notes
1 - 12 oz pkg	Fresh firm whole Cranberries, washed, de-stemmed.	<ul style="list-style-type: none"><li>Put all ingredients in a large saucepan</li><li>Bring to a boil, stirring frequently</li><li>You will begin to hear the berries pop.</li><li>Cook until most berries have popped and sauce begins to thicken.</li></ul>
1 C	Sugar	<ul style="list-style-type: none"><li>Remove, cool and chill before serving.</li></ul>
1 C	Water	<ul style="list-style-type: none"><li>If desired, orange slices and or celery pieces may be added once cooled to make more of a relish.</li></ul>
	Zest of one orange	