

Cranberry Orange Sauce

1 (12 ounce) bag cranberries

Zest of 1 orange

Juice of 2 oranges plus water to make 1 cup

1 cup sugar

Place all ingredients in a medium saucepan. Bring to a boil, reduce heat and gently boil for 12-15 minutes, stirring occasionally. Let cool prior to serving. Sauce can be made up to one week in advance.