



CANDIED CRANBERRY SAUCE

Total Time: 20 min\Servings: Makes about 5 ½ cups

Cooked with less water and in a wide skillet, tart cranberries get candied in the sugar syrup and remain almost whole.

INGREDIENTS

1 ½ Pounds Cranberries

Zest strips from 1 orange

1 cup sugar

1 tablespoon grated fresh ginger

1/2 cup water

DIRECTIONS

Combine all of the ingredients in a very large skillet and cook over moderately high heat until the cranberries are candied, about 15 minutes. Let cool and serve

MAKE AHEAD

The sauce can be refrigerated for up to 2 weeks.