

Fruity Cranberry Sauce

Ingredients:

¼ cup water
2 cups fresh cranberries
Zest & juice of one orange
Zest of 1 lemon
1 lg. tart apple, peeled, cored & cut into small chunks
½ cup+ granulated sugar, 1 tsp. cinnamon
½ tsp. nutmeg, ¼ tsp. ground cloves
Mint leaves for garnish (optional)

Directions:

Combine all ingredients in a saucepan, bring to a boil over medium high heat. Reduce heat to a simmer and stir occasionally until berries pop and become tender, about 20 minutes. Taste, add more sugar if needed. Refrigerate overnight to thicken sauce. Garnish with mint before serving.