



## Orange-Ginger Cranberry Sauce

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Makes 2 cups

½ cup orange juice

¾ cup sugar

¼ cup water

12 ounces (3 cups) fresh or frozen cranberries

1 teaspoon fresh Ginger, very finely minced

½ teaspoon kosher salt

2 tablespoons orange liquor

2 teaspoons candied ginger, finely minced

Zest of 1 orange

Segments of 2 oranges

1. Combine the orange juice, sugar and water in a medium size saucepot and bring to a boil over medium high heat.
2. Add the cranberries, fresh ginger and kosher salt. Bring the mixture back to a boil, reduce the heat to a gentle simmer and continue to cook uncovered, stirring occasionally. Cook for 15 minutes or until the cranberries begin to burst.
3. Add the orange liquor, candied ginger and orange zest and continue to cook for another five minutes, stirring occasionally. Remove from the heat and stir in the orange segments. Transfer the sauce to a bowl and cool in the refrigerator before serving.

**Equipment:** Cutting board and knife, micro plane or other zester, measuring cups, measuring spoons, Medium size sauce pot, wooden spoon and a small bowl.