

Cranberry Sauce

Tart and sweet cranberry sauce adds color to any holiday meal. This mess-free recipe is a cinch to make and can be made up to three days in advance. Just refrigerate in an air-tight container.

Makes 4 cups of cranberry sauce

Ingredients

2 12-ounce bags of fresh cranberries
1 cup water
2/3 cup granulated sugar or agave
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
2-inch piece of ginger, thinly sliced
2 oranges, zest and juiced

Directions

Mix cranberries, water, sugar or agave, cinnamon, clove, and ginger in microwave-safe container. Cover with a paper towel and heat on high for 4 to 5 minutes until the cranberries pop. Add orange zest and juice. Stir to combine. Cool to room temperature. Refrigerate in an air-tight container for up to one week. Remove and discard the ginger slices before serving.

Complete Your Thanksgiving Feast

Scalloped Potatoes, Thanksgiving Stuffing, Gingerbread Cookies