

11/17/09 - Cranberry Orange Sauce

Fresh cranberries are a delight with their tart flavor that blends well with citrus and sweet. The flavor enhances poultry, especially turkey on Thanksgiving. It is wonderful the next day on bread as part of a turkey sandwich or just on morning toast.

1 cup of sugar

1 cup of fresh squeezed orange juice or tangerine juice

Unblemished peel of 1/2 of a fresh orange or Minneola Tangelo, finely diced

1 package fresh cranberries (12 oz)

Bring the sugar, orange juice and chopped orange peel to boil in a heavy bottomed sauce pan. Add the cranberries and stir once around. When the orange juice and cranberries come back to a boil lower the heat and continue to simmer for 8 to 10 minutes. Take care not to let the cranberries stick or scorch. Turn off the heat and let the hot sauce cool off in the pan for ½ hour. Pour the sauce into a glass bowl and finish cooling before you refrigerate. The cranberries continue to thicken as they cool. This keeps for a week or so in the refrigerator. Serve with Turkey, chicken or veal.

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