



## HOMEMADE CRANBERRY SAUCE

PREP: 5 min COOK: 20 min  
TOTAL: 25 min SERVES: 8

16 oz bag cranberries, 1 cup reserved  
1 cup sugar  
Zest of 1 orange  
Zest of 1 lemon  
1 tablespoon lemon juice  
1/2 cup orange juice  
1/8 teaspoon salt

1. Combine all ingredients, except 1 cup of the cranberries, in a medium saucepan.
2. Bring to a boil on medium heat. Reduce heat to medium-low and simmer until the cranberries burst, about 15 minutes.
3. Remove from heat, add the remaining 1 cup of cranberries, and cool for 10 minutes.
4. Refrigerate the cranberry sauce until cold. Garnish with orange and lemon peels.