

Classic Cranberry Sauce

Food Network Magazine

Servings: 6

Preparation Time: 10 minutes

Start to Finish Time: 30 minutes

1 pound cranberries, thawed , if frozen

1 1/2 cups sugar

2 wide strips lemon zest

2 tablespoons lemon juice

2 wide strips orange zest

2 tablespoons orange juice

In a medium saucepan, combine the cranberries, sugar, 1-1/2 cups water, lemon zest, lemon juice, orange zest and orange juice. Bring to a boil. Reduce the heat to a simmer. Cook until the cranberries burst and the sauce thickens, 15 to 20 minutes.

Transfer the cranberry sauce to a bowl.

Refrigerate until cold and thickened but still saucy, at least four hours and up to one week.

Per Serving (excluding unknown items): 237 Calories; trace Fat (0.6% calories from fat); trace Protein; 61g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 2mg Sodium. Exchanges: 1/2 Fruit; 3 1/2 Other Carbohydrates.