

Cranberry Sauce

Jane Smith

The Church of St. Michael and St. George - St. Louis, MO - 1985

*1 package (12 ounces)
cranberries
2 apples cut into chunks
1 cup sugar
1/2 cup orange juice
1 teaspoon cinnamon
1/8 teaspoon nutmeg
1/4 cup water
1 tablespoon orange zest
1/4 cup Grand Marnier
liqueur*

In a saucepan, place the cranberries, apples, sugar, orange juice, cinnamon, nutmeg, water and orange zest.

Bring to a boil. Simmer for 20 to 25 minutes, stirring occasionally.

Remove from the heat. Add the Grand Marnier.

Serve warm or cold.

Per Serving (excluding unknown items): 890 Calories; 1g Fat (0.6% calories from fat); 1g Protein; 228g Carbohydrate; 6g Dietary Fiber; 0mg Cholesterol; 7mg Sodium. Exchanges: 0 Grain(Starch); 2 Fruit; 0 Fat; 13 1/2 Other Carbohydrates.