

Triple Cranberry Sauce

Arlene Smulski - Lyons, IL
Taste of Home Annual Recipes 2021

Yield: 3 cups

*1 package (12 ounce) fresh
or frozen cranberries
1 cup thawed cranberry
juice concentrate
1/2 cup dried cranberries
1/3 cup sugar
3 tablespoons orange juice
3 tablespoons orange
marmalade
2 teaspoons grated orange
zest
1/4 teaspoon ground
allspice*

Preparation Time: 10 minutes**Cook Time: 15 minutes**

In a small saucepan, combine the cranberries, cranberry juice concentrate, dried cranberries and sugar. Cook over medium heat until the berries pop, about 15 minutes.

Remove from the heat. Stir in the orange juice, marmalade, orange zest and allspice. Transfer to a small bowl.

Refrigerate until chilled.

Per Serving (excluding unknown items): 428 Calories; trace Fat (0.3% calories from fat); 1g Protein; 112g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 35mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Fruit; 0 Fat; 7 Other Carbohydrates.