
Cranberry Sauce Extraordinaire

Leeza

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Servings: 8

Preparation Time: 20 minutes

Start to Finish Time: 50 minutes

1/3 cup water

1/2 cup sugar

1 1/2 cups fresh or frozen cranberries

1/2 cup apple, peeled and chopped

1/2 cup orange sections, chopped

1/2 cup pear, peeled and chopped

1/2 cup dried fruit (cranberries, blueberries and/or apricots)

1/2 teaspoon cinnamon

1/4 teaspoon nutmeg

1/4 teaspoon salt

orange zest (for garnish)

In a saucepan, bring the water and sugar to a boil, stirring to dissolve the sugar. Stir in the cranberries, apple, orange, pear, dried fruit, cinnamon, nutmeg and salt. Return to a boil. Reduce the heat to medium-low. Cover and simmer for 15 minutes. Uncover and cook over low heat, stirring frequently, until thickened, about 15 minutes more.

Let cool to room temperature before serving. Garnish with orange zest.

(You may chill, covered, for up to one week.)

Side Dishes

Per Serving (excluding unknown items): 65 Calories; trace Fat (1.5% calories from fat); trace Protein; 17g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 67mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Fruit; 0 Fat; 1 Other Carbohydrates.