

TORY'S CRANBERRY SAUCE

- 1 bag of fresh cranberries
- 1 cup of water
- 1/2 cup of sugar (more if berries are to tart – it's all about taste)
- Zest of one of Clementine or tangerine
- 2 to 3 Clementine oranges or tangerines, peeled and chopped

In a large sauce pan, combine cranberries, water, sugar, zest and oranges. Bring to a boil over medium high heat. Then reduce heat, cover and simmer until berries burst and mixture is hot and bubbly. Remove from heat and cool. Refrigerator until ready to serve, store any unused sauce in fridge as well.



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