

Make-Ahead Cranberry Sauce



Recipe courtesy of Ina Garten

Show: Barefoot Contessa: Modern Comfort Food Episode: A Barefoot Thanksgiving



Level: Easy

Total: 30 min

Active: 15 min

Yield: 2 1/2 cups

Ingredients:

- One 12-ounce bag fresh cranberries, cleaned
- 1 3/4 cups sugar
- 1 Granny Smith apple, peeled, cored and chopped
- Grated zest and juice of 1 orange
- Grated zest and juice of 1 lemon

Directions:

Cook the cranberries, sugar, and 1 cup of water in a saucepan over low heat for about 5 minutes, or until the skins pop open. Add the apple, zests, and juices and cook for 15 more minutes. Remove from the heat, let cool, and serve chilled.



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