

Fresh Cranberry Sauce



INGREDIENTS:

1 (12 oz.) package fresh cranberries
1 1/4 cups sugar
1 cup Lochmead Orange Juice
1/2 tsp. Grated orange rind

DIRECTIONS:

In a saucepan, boil the sugar in the orange juice for 5 minutes stirring until the sugar is dissolved.

Add the whole cranberries (first remove any bad ones) and cook for 10 minutes. Reduce heat to LOW and simmer for 5 minutes without stirring.

Remove from heat. Stir in orange rind.
Cranberry sauce will thicken as it cools.
Store in refrigerator.

Enjoy!