

Thanksgiving: A Practitioner's Guide

Evan Meade

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Abstract

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Version History

Version	Date	Updater	Description
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1 Introduction

2 Recipes

2.1 Cranberry Sauce

Yields approximately 2 cups

Ingredients

- 1 bag fresh cranberries (12 oz)
- 3/4 c white sugar
- 1 c water
- 1 orange (zest of)
- 1/4 c lime juice

Directions

1. Add cranberries, sugar, and water to a saucepan.
2. Simmer over medium heat stirring occasionally and lightly mashing until cranberries begin to pop, about 10-15 minutes.
3. Zest orange into saucepan and add the lime juice. Stir to incorporate.
4. Reduce heat to low and continue simmering for 10-15 minutes until it begins to gel on a chilled plate.
5. Remove from heat, let cool completely, preferably overnight in fridge.
6. Serve slightly cool.

Notes

I prefer a more sour, punchy cranberry sauce than most recipes aim for. So if you don't like that, you can leave out the lime juice and/or increase the sugar to 1 cup.