

## Cranberry Orange Sauce

1 cup sugar (7-1/2 ounces)

3/4-cup water

1 tablespoon grated orange zest, from 2 oranges.

1/4 teaspoon salt

12-oz bag cranberries.

2 tablespoons orange Triple Sec or Grand Marnier

1. Picked through your cranberries and discard those that are not ripe. Wash in cold water.
2. In a medium saucepan set over high heat, bring water, sugar, orange zest, and salt to boil. Stir occasionally while the sugar dissolves.
3. Add washed cranberries to pan, return the mixture to a boil over medium burner for 5 minutes, without stirring.
4. Reduce to medium/low heat and simmer until about two-thirds of berries have popped open and sauce thickens, about 15 minutes, stirring occasionally.
5. Remove from heat and stir in the Triple Sec.
6. Place in serving bowl and allow to cool to room temperature. You can make cranberry sauce up to 7 days ahead; but be sure to allow to stand at room temperature for 30 minutes before serving.