



Cranberry Orange Rosemary Sauce

Jan Putnam



4-5 cups Cranberries (mine are from Benson's Pond)

1 cup white (granulated) sugar

½ cup brown sugar

1 ½ cup water

½ cup orange juice

3-4 sprigs fresh rosemary – keep whole but lightly crush to release more flavor

Use extra for garnish

Bring water and orange juice to a boil in a heavy, medium saucepan.

Add the sugars and rosemary and boil for 2-3 more minutes.

Remove all of the Rosemary.

Add washed cranberries (pick through and toss all soft or blemished berries) and cook for about 8-10 minutes, until skins pop open.

Skim off the white froth and cool.

Refrigerate until ready to serve.

Recipe adapted from "Annie's Crannies Bogside Recipes" Dennis, MA