



Spiced Cranberry Sauce

Maddie Hjulstrom



Makes about 2 cups (1 pint)

3 cups (1 12-ounce bag) fresh cranberries
 $\frac{3}{4}$ cup brown sugar
 $\frac{1}{2}$ cup water
 $\frac{1}{2}$ cup tangerine or orange juice
 $\frac{1}{2}$ tsp orange zest
 $\frac{1}{2}$ - 1 tsp ginger paste, or $\frac{1}{4}$ tsp ground ginger
 $\frac{1}{4}$ tsp cinnamon
 $\frac{1}{8}$ tsp ground cloves
1 tsp vanilla extract

1. In a saucepan over medium heat, combine fresh cranberries and brown sugar. Mix well and cook for about 2 -3 minutes. Add water, tangerine or orange juice, orange zest, and spices and bring to a boil. Reduce heat to a simmer and cook mixture until thickened to your preferred consistency (mine took 45 minutes), stirring frequently.

2. Remove from heat, add vanilla, and stir. Let cool at least 30 minutes before serving. Sauce can be prepared a few days in advance and refrigerated in an airtight container.