



Classic Cranberry Sauce



Ingredients

- 12 ounces fresh cranberries
- 1 cup water
- 1 cup Life Every Day sugar
- 2 teaspoons orange or lemon zest

Directions

In a medium saucepan, combine the sugar and water. Over low heat, stir until the sugar dissolves.

Add the cranberries and cook until they burst (about 12 minutes). Stir in the orange or lemon zest.

Remove the saucepan from the heat. Allow the cranberry sauce to cool completely before serving.



www.fedbrands.com

