



INGREDIENTS

- $\frac{2}{3}$ cup sugar
- $\frac{1}{3}$ cup light brown sugar
- $\frac{1}{3}$ cup water
- $\frac{2}{3}$ cup orange juice
- 12 oz cranberries rinsed and picked through bad/bruised cranberries removed



FOOD DRIVE FEEBACK

CRANBERRY SAUCE

Cranberry sauce can be prepared up to a week in advance and stored in the refrigerator.

INSTRUCTIONS

1. Combine sugars, water, and orange juice in a medium-sized saucepan over medium heat. Stir occasionally until sugars are dissolved and bring to a boil.
2. $\frac{2}{3}$ cup sugar, $\frac{1}{3}$ cup light brown sugar, tightly packed, $\frac{1}{3}$ cup water, $\frac{2}{3}$ cup orange juice
3. Add cranberries and return to a boil. 12 oz cranberries
4. Reduce heat to a simmer and continue to cook cranberries, stirring occasionally,
5. 10-15 minutes or until all or most berries have burst (be careful, there is some splatter) and the mixture is slightly reduced. The longer you cook your cranberries the thicker your mixture will be, but it will also thicken up after standing.
6. Transfer mixture to a bowl and allow it to cool for at least 20 minutes at room temperature.
7. Cover and refrigerate for at least 2 hours before serving.