

Chef Larry's Fresh Cranberry Sauce

Yield: 3 – 4 cups

Ingredients:

4 cups Fresh cranberries

½ each Orange

2 cups Water

1 1/2 cups Sugar

½ tsp. Ground cinnamon

¼ tsp. Ground cloves

Method:

Squeeze juice from orange and place in a saucepan. Add sugar and water. Remove membrane from orange and discard. Dice orange rind and add to liquid. Bring to a simmer and cook for 10 minutes. Add cranberries, cinnamon and cloves. Bring to a boil, reduce heat and simmer over low heat until cranberries burst and sauce thickens. Cool sauce, transfer to a bowl and refrigerate. Bring to room temperature before service.