



Tracy's Festive Cranberry Sauce

1 cup of White Sugar
1 Cup of Orange Juice (unsweetened)
4 cups Fresh or frozen Cranberries
1/4 tsp each Cinnamon, Allspice and nutmeg
1 tsp of Fresh lemon or Orange Zest

Add sugar, juice and berries to a large sauce pan and bring to a simmer, let it simmer until the berries begin to pop, stir well. Bring to a rapid boil and add the Spices. Reduce the heat and stir while simmering for 2 mins. Remove from heat and allow to cool... the Sauce will thicken as it cools.

Serve with all of your savoury Poultry or Game dishes. (excellent with Goose) Stores very well when refrigerated.

For canning purposes, prepare jars according to your favourite Jam or jelly recipe and pour sauce into HOT canning jars. Seal well. Allow to cool and store in a dark cool place.

Oh... and for those hardcore Holiday nibblers.. this is FANTASTIC over Baked Brie or Roasted Pears..
BREAK OUT THE CRACKERS!