



## Ginger Orange Cranberry Sauce

*Traditional with a zip*

**Cooking time:** 20 minutes

**Equipment:**

- 2 quart sauce pan
- tongs
- immersion blender (optional)

**What you need:**

2 12oz bags fresh cranberries  
2  $\frac{3}{4}$  cups granulated sugar  
2 inches of ginger, cut into large chunks  
 $\frac{1}{4}$  cup red wine  
 $\frac{1}{4}$  cup water  
Juice and zest of 1 orange  
pinch fresh grated nutmeg  
2 tbsp ginger syrup (optional)

**To Prepare:**

Combine all ingredients in the saucepan and place over medium heat. Cook for 15-20 minutes, stirring often, until most of the cranberries have dissolved. Once there, kill the heat and use the tongs to fish out the chunks of ginger. Use stick blender to puree to desired consistency (or just leave it chunky) and move to a lidded container. Let cool completely before moving to the refrigerator. Serve chilled.

**Tips/Variations:**

- Be sure to taste for sweetness – you might need a bit more sugar.