

## Easy Cranberry Sauce

Makes 3 cups

If you've never done fresh cranberry sauce, you won't believe how easy it can be!

1/4 cup orange juice

3/4 cup water

2/3 cup sugar

1 (12-ounce) package fresh or frozen cranberries

Directions:

1. Combine water, juice and sugar in a medium saucepan; bring to a boil.
2. Add cranberries. Cook mixture over medium-low heat until slightly thickened and the cranberries start to pop, approximately 8 minutes.
3. Spoon mixture into a bowl. Chill sauce for 2 hours in the refrigerator. Serve cold or room temperature.

Recipe courtesy of Christina Dimacali of Clean Your Plate Personal Chef Service, Philadelphia