

Orange Grand Cranberry Sauce

Yield: 8 servings

1 cup granulated sugar
1/2 cup water
12 oz fresh cranberries
1/2 cup orange liqueur
1 medium orange, zest

1. In a saucepan combine the sugar and water. Bring to a boil, add cranberries ,return to a boil, reduce the heat and gently boil for 10 minutes or until the cranberries thicken.
2. Remove from heat. Add the orange liqueur and zest.
3. Serve warm or cool.