



Cranberry Sauce



Ingredients

300g fresh cranberries
zest and juice of 1 orange
5 tbsp caster sugar

Method

Put the cranberries, orange zest and juice into a saucepan and place over a medium heat and bring to a simmer. Stir occasionally until the berries begin to pop and burst, releasing their juices.

Add the sugar and stir gently until dissolved. More sugar can be added if you prefer the sauce to be sweeter.

Tip into a sterilised jar and store in the fridge.