

Homemade Non-Can-Shaped Cranberry Sauce

Ingredients

12 ounces fresh cranberries
1/2 cup white sugar
1/2 cup brown sugar
1 cup orange juice
zest from 1 orange

Directions

In a saucepan over medium heat, dissolve the sugars in the orange juice. Stir in the cranberries and orange zest and cook, stirring constantly, until the cranberries begin to pop. Remove from heat and transfer to a bowl to cool. Sauce will thicken as it cools. Serve at room temperature or slightly chilled.

