

Chris' Cranberry Sauce



Recipe by Chris

Penney Farms Princess

INGREDIENTS

12 oz fresh cranberries
1 cup sugar
1 orange

INSTRUCTIONS

Cut about half the skin (zest & pith) off of the orange. I like to remove the stem end of the orange first, since the skin is thicker there.

Then, slice the orange into about 6 - 8 wedges.

In a food processor or blender, add the cranberries, and 2 of the orange wedges.

Starting on low to medium speed, pulse the ingredients to blend.

Gradually add the sugar and orange slices as you pulse, blending evenly. If you try to add everything at once, it can get clogged on the blades.

Once everything is blended evenly to the consistency of your choice, transfer to a storage container or serving dish.

Refrigerate overnight, or serve immediately.