

The McCutchen House
C R A N B E R R Y O R A N G E R E L I S H

INGREDIENTS

1 ½ cups water
2 cups sugar
3 cups clean, picked- over cranberries
1 medium orange, chopped fine
1 tspn. ground ginger
1 dash cinnamon
1 dash ground cloves
1 dash ground cardamom

DIRECTIONS

Combine 1 cup of water with the sugar in a medium-sized saucepan and heat until the sugar dissolves.

Add the cranberries, cover, and simmer for ten minutes. Uncover the pan and continue simmering an additional ten minutes, stirring occasionally.

Add the remaining 1/2 cup of water, chopped orange, ginger, cinnamon, cloves, and cardamom, then simmer for 20 minutes, stirring often. Chill the sauce before serving.