

Triple Cranberry Sauce

Category: Condiment

Servings: 8

Rating: 10

Source: Bon Appetit, November 1993

Description:

You can't have turkey without this dressing!

Ingredients:

cranberry juice cocktail	1 cup frozen, thawed
sugar	1/3 cup
cranberries	12 ounce fresh or frozen, rinsed and drained
cranberries, dried	1/2 cup
orange marmalade	3 tablespoon
orange juice	2 tablespoon fresh
orange peel	2 teaspoon minced
allspice, ground	1/4 teaspoon

Instructions:

Combine cranberry juice concentrate and sugar and bring to a boil over high heat until the sugar dissolves. Add the fresh and dried cranberries and cook until the fresh berries begin to pop and the dried berries are softened, about 7 minutes. Remove from heat and stir in the orange marmalade, orange juice, orange peel, and allspice. Cool completely and store, covered, in the refrigerator until needed.