

Cranberry Orange Sauce with Triple Sec

½ c. water

Juice of one large orange

1 Tbsp of orange zest, finely chopped

¾ c. sugar

¼ tsp salt

1 x 12 oz. package of uncooked, fresh cranberries, rinsed and drained

2 Tbsp Triple Sec

In a medium saucepan over medium high heat, bring water, orange juice, orange zest, sugar and salt just to a boil. Whisk until sugar is dissolved. Add cranberries and stir to incorporate. When liquid comes to a boil again, reduce heat and stir in Triple Sec. Let sauce simmer and reduce until consistency of jam. Can be served warm or chilled. If not using right away, store in airtight container until ready to serve.