

Best-Ever Cranberry Sauce

2 lbs. fresh cranberries (2 bags)

$\frac{3}{4}$ c. brown sugar

$\frac{1}{2}$ c. granulated sugar

1 T. orange zest

1 $\frac{1}{2}$ c. orange juice

$\frac{1}{2}$ t. ginger

$\frac{1}{2}$ t. cinnamon

Combine all ingredients in a large sauce pan, and bring to a boil. Reduce heat and simmer, stirring occasionally, for 15-20 minutes until cranberries burst and sauce begins to thicken. It will thicken even more as it cools.

Serve warm or at room temperature. This sauce also freezes well.

Submitted by: Pat Shaffer-Gottschalk