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Cranberry Orange Sauce

Makes 18 servings. Recipe adapted from AARP.

Ingredients

4 medium navel oranges, divided
Water, as needed
2 12-ounce bags fresh cranberries (6 cups)
1 1/4 cups packed light brown sugar
1/4 teaspoon ground cloves
Pinch of salt

Nutritional info per serving

Calories:	89
Total fat:	0g
Cholesterol:	0mg
Sodium:	13mg
Total Carbs:	23g
Dietary Fiber:	2g
Protein:	0g
Potassium:	101mg

Directions

1. Use a sharp knife to slice the ends off 3 oranges and remove the peels and white pith; discard. Working over a bowl, cut the orange segments from their surrounding membranes. Squeeze the juice into the bowl before discarding the membranes. Leaving the segments in the bowl, pour the juice from the oranges into a measuring cup. Juice the remaining orange and add the juice to the measuring cup. If necessary, add water to make 2/3 cup liquid total.
2. Combine the juice, cranberries, brown sugar, cloves and salt in a large nonreactive saucepan (see Tip). Bring to a boil over medium-high heat. Reduce heat to medium-low and cook, stirring occasionally, until thickened, about 15 minutes.
3. Let cool for 10 minutes. Stir in the reserved orange segments. Serve warm, room temperature or cold.

Tips

- Be sure to use a nonreactive pan baking dish or bowl—stainless-steel, enamel-coated or glass—when cooking with acidic food (citrus, cranberries, tomatoes) to prevent the food from reacting with the pan. Reactive pans, such as aluminum and cast-iron, can impart off colors and/or flavors.
- Spread the leftovers on a turkey sandwich or stir into plain yogurt for breakfast.
- Cover and refrigerate for up to 1 week.