

Perfect Cranberry Sauce

Put 1 bag of cranberries into a saucepan, transfer 1/2 cup into a bowl.

Add 1 cup of sugar, 1 strip of orange or lemon zest and 2 TBSP water into the saucepan.

Cook over low heat until the sugar dissolves and the cranberries are soft (About 10 min)

Increase the heat to medium, cook until the cranberries burst (About 12 min).
Reduce the heat and stir in the reserved cranberries.

