

CHRISTMAS CRANBERRY SAUCE

INGREDIENTS

100g	Soft brown sugar
100ml	Orange juice, fresh or from a carton
250g	Pack fresh or frozen cranberry

METHOD

1. Tip the sugar and orange juice into a pan, then bring to the boil.
2. Stir in the cranberries, then simmer until tender but still holding their shape – this will take about 5 mins if using frozen cranberries or 8-10 mins if using fresh.
3. The sauce will thicken as it cools.
4. Will keep in the fridge for 1 week. On the day, bring to room temperature before serving.

VIDEO

Prefer step by step video? No problem, just click below.

