

Cranberry Sauce with Apricots, Raisins, and Orange

Ingredients

1 cup water

4 cups fresh cranberries

3/4 cup sugar

1 cup chopped dried apricots

1 cup golden raisins

1 tablespoon grated orange zest



1. In a large saucepan over medium heat, mix the orange juice, water, cranberries, sugar, apricots, raisins, and orange zest. Stir constantly until sugar has dissolved, about 5 minutes. Bring to a boil, and cook 10 minutes, or until cranberries have burst. Remove from heat, and chill at least 8 hours, or overnight, before serving cold.

Source: Allrecipes.com

Shared by: AJ Lardner, November 13, 2018