

Cape Cod Cranberry Sauce



Prep Time: 5 minutes

Cook Time: 15 minutes

Yield: 2¼ cups

Ingredients

- 1 cup sugar
- ¾ cup water
- ¼ cup [Gustare Honeybell Orange Balsamic](#)
- 1 pound fresh Cape Cod cranberries, washed and stemmed (Orleans' are the best!)
- Zest of an orange

Directions

1. Combine sugar, water and Tangerine balsamic in a medium saucepan. Stir until sugar is dissolved. Bring to a boil. Add cranberries and return to a boil. Reduce heat to simmer, add zest, and cook for 15 minutes, stirring occasionally.
2. Transfer to a bowl and cover with plastic wrap pressed directly on the surface. Cool completely at room temperature. Refrigerate until ready to serve. Enjoy!

Note: If you prefer smooth cranberry sauce, cook as directed above. Remove from heat. Place a strainer over a bowl and add the whole cranberry sauce. Press with a wooden spoon to separate sauce from berries occasionally scraping the bottom of the strainer. Refrigerate until ready to serve. Save the berries to top a turkey sandwich!