



Cranberry Sauce

- 1 Cup Water
- 1 Cup Granulated Sugar
- 4 Cups Fresh Cranberries
- 2 tsp. Fresh Lemon Zest (California Lemon! There is a difference)

In a 2 or 3 quart sauce pan add water, turn heat on medium high, add sugar and bring to a light boil.

Very carefully add the cranberries with a large spoon as not to splash the boiling mixture.

Bring Cranberry, Water, Sugar mixture to a light rolling boil, boil for 5 to 6 minutes.

Add Lemon zest, stir for 2 minutes on low.

Place into heavy glass serving bowl that is oven safe.

Let stand at room temperature for 30 minutes.

Cover and place in refrigerator.

Enjoy!