

CRANBERRY ORANGE HORSE RADISH SAUCE

12 OZ FRESH CRANBERRY
1/4 CUP LIGHT BROWN SUGAR
THE ZEST OF 1 ORANGE
1/2 CUP ORANGE JUICE
2 TABLESPOONS FRESH GRATED HORSE RADISH.

COMBINE THE INGREDIENTS IN A SAUCEPAN AND. ADD ENOUGH WATER TO COVER THE CRANBERRIES. COOK UNTIL THE BERRIES POP. (ABOUT 10 MINS) COOL AND REFRIGERATE. THIS SAUCE REALLY MAKES A TURKEY OR ROAST BEEF SANDWICH SING. THE HORSE RADISH IN THE JAR DOES NOT WORK AS MOST CONTAIN VINEGAR AND THE FLAVORS BECOME UNBALANCED. THIS HAS BECOME ONE OF MY FAVORITE CONDIMENTS WHEN I AM SERVING TURKEY OR CHICKEN OR MAKING A ROAST BEEF, CHICKEN, TURKEY OR BRISKET SANDWICH.