



Recipe of the Month!

CRANBERRY SAUCE

THIS IS A LITTLE TWIST ON A HOLIDAY CLASSIC!

As prepared by Danielle Cowen, Summit's Food Service Director

INGREDIENTS:

1 (12oz) bag of fresh cranberries

½ cup water

2 oranges

---juice both, zest only one, but save the unzested one---

1 cup granulated sugar

¾ teaspoon freshly grated ginger (can use fresh paste, but cut the amount down to ½ teaspoon)

pinch of kosher salt

- First rinse your cranberries in cold water.
- Using a medium sized sauce pot, water, sugar, orange juice, and fresh ginger
- Bring to a simmer to dissolve the sugar
- Add cranberries, and orange zest, and the rinds of the unzested orange.
- Bring to a boil, and immediately drop to a simmer, stirring occasionally
- You will hear the cranberries popping, which will naturally allow the sauce to thicken
- Remove orange rind
- Once all cranberries have popped, turn off the heat, gently “mash” with a fork or spoon
- Allow to cool, and refrigerate overnight.
- Ready to serve!

Enjoy!