

Cranberry Orange Sauce

recipe by Jeff Baldwin

Difficulty: Easy

Prep Time: 5 minutes

Inactive Prep Time: 30 minutes

Yield: 12 servings

2 pounds fresh cranberries

1 C sugar

¼ C Grand Marnier liqueur

1 orange, zested and juiced

Place all the ingredients in the bowl of a food processor and pulse several times to breakdown the cranberries and incorporate the ingredients; it should still be a bit chunky. Allow the cranberry relish to sit at room temperature for at least 30 minutes so the flavors can marry.