

# CRANBERRY SAUCE WITH ORANGE & GINGER

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## What you need

- 1 ½ cup fresh cranberries
- ¼ cup fresh orange juice
- 1 teaspoon orange zest (about half an orange)
- 1 cup ginger ale
- 1/3 cup white sugar

**Yields** about 1 cup

**Preparation** 15 minutes

**Cooking** 45 minutes

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## What to do

1. Sterilize any jars you want to use to store the sauce by pouring boiling water over the jar and lid and dry them faced down on a tea towel.
2. Put the berries in a saucepan and add about a teaspoon (or half an orange) of zest.
3. Squeeze ¼ cup of orange juice and add it to the pan, along with the sugar and ginger ale.
4. Keep the sauce on medium heat until the mixture comes to a boil. The cranberries will start to make a popping sound!
5. Simmer the sauce for 10-15 minutes, the mixture will turn bright red. Press the berries with the back of a spatula or spoon to help break them down.
6. Leave the sauce to cool before pouring it into jars.

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## Notes

This is a chunky sauce almost like a jam, and the ginger and orange make for a versatile base with that little bit of zing. The ginger flavor is pretty subtle if you use a regular soft drink type ginger ale, but it can be amped up by using an organic or gutsier ginger ale, or adding fresh ginger to the mix.

The sauce thickens quite a bit on cooling. Serve the sauce with turkey and white meats of course, and works great in desserts, dressings and cocktails too.