



ZESTY ORANGE CRANBERRY SAUCE

- 1 bag (12 oz) fresh *or* frozen cranberries (3 cups)
- 1 cup sugar
- 1/2 cup **TSG Blackberry Cherry Pepper Conserve**
- 1/2 cup fresh orange juice
- 1 tsp grated orange peel

1. Combine cranberries, sugar, conserve and orange juice in large saucepan; bring to a boil.
2. Reduce heat; simmer, stirring occasionally, until berries begin to pop, 10 to 12 minutes.
3. Stir in orange zest; let cool

Makes about 3 cups.

Note: One can (16 oz) whole berry cranberry sauce may be substituted for 1 bag (12 oz) fresh or frozen cranberries. Omit 1 cup sugar and reduce orange juice to 1/4 cup. Simmer, stirring often, 5 to 6 minutes.

Makes about 2-1/2 cups.