



## A TASTEFUL PLACE AT THE DALLAS ARBORETUM

### Fresh Cranberry Sauce

#### Ingredients

- 2 large navel oranges, zest 1 of them
- 1 lb package fresh cranberries
- ½ cup granulated sugar
- ½ cup brown sugar
- 1 cinnamon stick
- ½ tsp vanilla
- Water

#### Directions

In a pot, squeeze as much juice from the oranges as you can squeeze out. Stir in the cranberries, granulated sugar, and brown sugar. Once the sugars dissolve, add the cinnamon stick and vanilla. Let cook for about 8 minutes over medium heat. The cranberries will pop. Remove from heat.

Take a potato masher and mash some of the cranberries down, leaving some partially whole for texture. Add a teaspoon or two of orange zest, depending on your taste. The sauce will thicken as it cools. If it is too thick for your liking, stir in a couple tablespoons of water to thin out the sauce.