

BEST EVER CRANBERRY SAUCE

(from Shockingly Delicious)

1 1/4 cups granulated sugar
3/4 cup water
1/4 teaspoon ground cloves
1/4 teaspoon ground allspice
1/2 teaspoon ground cinnamon
1 (12-ounce) bag fresh cranberries
Zest of 1 orange (orange part only)

In a large, heavy saucepan, add sugar, water and spices and cook, stirring often, until sugar dissolves, syrup is clear and comes to a rolling boil, about 3 minutes.

In a colander, rinse and pick over the cranberries to remove any mushy ones. Add cranberries to boiling syrup and continue cooking, uncovered, just until they begin to pop, about 2-3 minutes (set the timer). Be careful not to cook them too long or they will get mushy.

Remove from heat, stir in orange zest and cool to room temperature, uncovered. Ladle into clean jars or plastic containers, label and refrigerate until serving time.

Makes about 2 1/2 cups sauce, enough to serve 6-8.