

Ginger-Orange Cranberry Sauce

Prep Time: 5 minutes

Cook Time: 15 minutes

1 cup sugar

1 cup water

1 package (12 ounces) fresh cranberries, rinsed and drained

1/2 teaspoon **McCormick® Ground Ginger**

1/4 teaspoon **McCormick® Pure Orange Extract**

1. Mix sugar and water in medium saucepan. Bring to boil on medium-high heat. Add cranberries and ginger; return to boil. Reduce heat to medium-low; simmer 10 minutes or until cranberries burst and sauce begins to thicken, stirring occasionally.
2. Remove from heat. Stir in orange extract. Cool to room temperature. Cover.
3. Refrigerate until ready to serve.

Makes 8 servings.

Make Ahead: Cranberry sauce can be prepared up to 1 week ahead. Store in refrigerator. Stir before serving.

Nutrition Information Per Serving: 124 Calories, Fat 0g, Protein 0g, Carbohydrates 31g, Cholesterol 0mg, Sodium 1mg, Fiber 2g