



Noreen's Kitchen

Cherry Berry Cranberry Sauce

Ingredients

2, 12 ounce bags fresh cranberries	2 cups granulated sugar
1, 10 ounce bag of frozen raspberries	Juice of one navel orange
1 cup dried tart cherries	Zest of one navel orange
1 cup diced, granny smith apple	2 cups apple cider or juice

Step by Step Instructions

Place all ingredients in a medium saucepan.

Cook over medium heat and bring to a boil.

Be sure to cover with a splatter screen to avoid a mess. Cranberries can be very messy.

Cranberries will pop when cooked. You will want to be sure to gently smash the berries against the side of the saucepan to ensure they are broken.

When the berries are soft and the mixture begins to thicken a bit, remove from heat and allow to cool. Stirring occasionally.

Store in an airtight container until ready to serve.

Enjoy!