

Tim Farmer's Country Kitchen

CRANBERRY SAUCE

*8 ounces fresh cranberries
1/8 cup water
1/3 cup sugar
2 teaspoons lemon juice
1/4 cup fresh orange juice
1 tablespoon orange gelatin*

Combine first 3 ingredients and cook over low heat until sugar dissolves. Turn up to medium for 6-8 minutes. Add remaining ingredients and stir until combined. Pour in separate bowl and chill in refrigerator for 4-5 hours.



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