

Cranberry Sauce



Serves 8 **Prep 5 mins** **Cooking 10 mins** **Easy** 

Ingredients

100g light muscovado sugar
100ml orange juice, fresh or from a carton
250g fresh or frozen cranberries

1. Tip the sugar and the orange juice in a pan, then bring to the boil.
2. Stir in the cranberries, then simmer until tender but still holding their shape - this will take about 8 mins if frozen and up to 10 mins if using fresh cranberries. The sauce will thicken as it cools.
3. This will keep in the fridge for 1 week. On the day, bring to room temperature before serving.

