

## Cranberry Sauce With Crystallized Ginger

What you'll need:

- 2 12-ounce bags cranberries
- 1 1/2 cups sugar
- 1 cup orange juice
- 1 cup water
- 1 tablespoon grated orange peel
- 1-2 teaspoon ground ginger
- 1/2 cup (about 2 ounces) minced crystallized ginger

Combine first 6 ingredients in heavy medium saucepan.

Bring to boil, stirring until sugar dissolves.

Boil until cranberries pop, stirring occasionally, about 5 minutes.

Cool. Mix in crystallized ginger.

Serve, and enjoy!

P.S. (Can be prepared 3 days ahead. Cover and refrigerate.)

