



FRESH CRANBERRY ORANGE SAUCE

2 large navel oranges

a 12-ounce bag fresh or unthawed frozen cranberries, picked over (about 3-1/2 cups)

3/4 cup honey

With a vegetable peeler remove three 3-inch-long strips zest from 1 orange. In a saucepan of boiling water blanch zest 1 minute and drain in a colander. Chop zest fine and transfer to a large bowl.

Cut away peel and pith from oranges with a sharp knife and discard. Quarter oranges. In a food processor pulse oranges and cranberries until chopped coarse and add to zest. Stir in honey. Chill sauce, covered, at least 1 day and up to 3.

Gourmet

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