

Cranberry-Apricot Sauce

Rosalie Nicholson

1 bag (12 oz) Cranberries

1/2 cup Dried Apricots – chopped

1/2 cup Orange Juice

1/2 cup Water

3/4 cup Sugar

Zest of 1 Lemon (or peel of 1 lemon sliced thin)

Juice of 1 Lemon

In 2 – 3 quart saucepan combine apricots, orange juice, lemon juice, water and sugar. Heat until boiling, stirring frequently.

Add cranberries and lemon zest or peel. Return to boiling, then reduce heat to medium, stirring frequently. Cook until cranberries pop and sauce begins to thicken.

Cool before serving, or cover and refrigerate.