

## **CRANBERRY SAUCE**

### **Equipment:**

Measuring Spoons

Measuring Cup

1 Qt. Glass or Microwave safe plastic bowl with cover.

Potato Masher or Food Mill.

Wooden Spoon or High Temp Rubber Spatula

### **Ingredients:**

1 lb. fresh cranberries 500 g

1 cup sugar 250 ml

Rind of 1 orange grated

Juice of 1 orange (1/3 cup) 75 ml

### **Procedure:**

1. Combine all ingredients in a large bowl, covered.
2. Cook at **P7** 4 - 5 minutes, or until berries are soft.
3. If desired, mash berries.
4. Serve cold.

### **Chefs Tip:**

This can be done as the preparation method for many of your favorite jams – follow your favorite recipe or “Ask the Chef” at [Panasonic.com](http://Panasonic.com)