

Isabel's Cranberry Sauce

This is so easy.

Two packages cranberries – fresh

One peeled and diced apple

Put in a saucepan

Add: 2 C sugar

Bit of salt

Squeeze one orange into the pan

Take half the orange peel and slice it SO fine

Squeeze in juice of one lemon

Throw in some walnuts or pecans - whichever you like best

Dash cloves or about 5 whole cloves

Turn on the burner to med-high and keep stirring for about 10 minutes.

Stir, stir, stir

The cranberries will pop and everything will meld together.

Take off stove

Put in nice dish and serve at Thanksgiving dinner.

This keeps very well. I make it a couple of days ahead and just fridge it.

