

WILLIAMS-SONOMA

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Apple-Orange Cranberry Sauce

Cranberry sauce has always been part of the traditional Thanksgiving menu. In the 1960s, an uncooked sauce of coarsely ground cranberries and oranges became a national favorite. But since then, the original quickly cooked cranberry sauce has regained its popularity, with many variations such as this one with apple, orange and a hint of spice.

Ingredients:

1/2 orange
2 cups water
1 tart apple, such as Granny Smith, pippin or McIntosh
3 cups fresh cranberries
1 1/4 cups sugar
1/2 tsp. ground cinnamon
1/4 tsp. ground cloves

Directions:

Squeeze the juice from the orange and set the juice aside. Remove and discard the membrane from inside the orange rind and cut the rind into small dice. In a small saucepan over high heat, combine the rind and the water and bring to a boil. Cook for 10 minutes, then drain and set aside.

Peel, core and quarter the apple. Cut into 1/2-inch dice and place in a saucepan. Sort the cranberries, discarding any soft ones. Add to the apples along with the orange juice, orange rind, sugar, cinnamon and cloves. Bring to a boil over high heat, reduce the heat to low and cover the pan partially. Simmer gently, stirring occasionally, until the sauce thickens, the apple is tender and the cranberries have burst, 10 to 15 minutes.

Transfer the cranberry sauce to a heatproof bowl and let cool for 1 hour before serving. Or cover and refrigerate; bring to room temperature before serving. Transfer the cranberry sauce to a sauceboat and pass at the table. Makes 3 1/2 to 4 cups.

Adapted from Williams-Sonoma Kitchen Library Series, *Thanksgiving & Christmas*, by Chuck Williams (Time-Life Books, 1993).