

You will need: a medium saucepan; 3 cups (12 ounces) fresh, or frozen and thawed, cranberries; 3/4 cup sugar; the finely grated zest of a whole orange; the juice of half an orange

Step
1



Combine the cranberries, sugar, orange zest, and orange juice in the saucepan.

Step
2



Cook over medium-high heat, **stirring until the sugar dissolves**. Once the mixture boils, reduce the heat to **low**.

Step
3



Simmer the sauce until the cranberries are soft and start to fall apart, **about 30 minutes**. Then remove from heat—the sauce will **thicken some as it cools**.

*From the store to the kitchen to the table: We outline the steps that get you from raw ingredients to your dinner tonight, free of measurements and complicated techniques. It's a method you'll remember and whip out whenever you like. It is the most basic way to make the thing you're making.