

### **Whole Berry Cranberry Sauce**

Makes about 2 ¼ cups

1 (12 oz.) package fresh cranberries, rinsed and picked through  
1 c. fresh squeezed orange or tangerine juice (about 3 oranges or 4 tangerines)  
1 c. granulated sugar  
dash of salt  
grated zest of two oranges or 3 tangerines  
½ inch piece of fresh ginger, peeled and finely grated

Bring juice and sugar to a boil over high heat in a heavy bottomed sauce pot. Add remaining ingredients, stir together and bring to a boil. Reduce heat to medium low and simmer, stirring occasionally until the berries have burst and released their juices and the mixture has thickened, about 10 minutes. Remove from heat and cool to room temperature. Refrigerate in a covered container until ready to use. Chilled, will keep for about a week and a half. For an easy hors d'oeuvre, coat a log of goat cheese with the cranberry sauce, pressing the sauce into the cheese. Wrap tightly in plastic and refrigerate until ready to use. Serve at room temperature.