



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

CRANBERRY HORSERADISH SAUCE

1 (12-oz) bag fresh cranberries

3 tablespoons prepared horseradish, including juice [NOT CREAMED]

2/3 cup sugar

1/3 cup water

Zest and juice of 1 orange

THE STEPS:

- Bring sugar, orange juice and water to a simmer in a heavy-bottomed saucepan over medium heat. Stir with a wooden spoon until sugar is dissolved.
- Add cranberries and simmer, uncovered, stirring berries frequently with spoon, until berries break down and sauce thickens - 5 to 10 minutes.
- Remove from heat and add orange zest and grated horseradish. Stir well.
- Serve sauce warm, at room temperature or cold.

THE LOVE: Adjust the amount of horseradish according to how hot you like your food. The amount I used gives a medium heat.