

Easy Cranberry Sauce

Ingredients

1 12 oz. package fresh cranberries
1 cup water
1 cup sugar
1 teaspoon lemon zest, grated

Directions

Pick over and wash cranberries.

Place water and sugar into a saucepan, and bring to a boil; stir to dissolve sugar.

Add cranberries and zest, return to a boil.

Reduce heat, and simmer for about 10 minutes or until cranberries burst.