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## Jalapeno-Lime Cranberry Sauce



Jalapeno-lime cranberry sauce Photo Susie Iventosch

much as your taste buds (and dinner guests) will allow. Just be sure to seed the jalapeno before adding to the sauce.

### INGREDIENTS

1 bag or 7-8 cups fresh (or frozen) cranberries  
1 cup dried cranberries  
1 teaspoon finely minced fresh, seeded jalapeno pepper  
1 cup light brown sugar  
1 cup orange juice (or water)  
Juice of two limes

### DIRECTIONS

Place all ingredients, except dried cranberries, in a medium-sized pot. Bring to boil over medium-high heat and continue to cook until sauce begins to thicken, about 4-5 minutes, stirring occasionally. Remove from heat. Stir in dried cranberries and cool completely. Store in airtight container until ready to use for Thanksgiving!

Thanksgiving is just around the corner, and I wanted to share this unusual and delicious recipe for cranberry sauce that my good friend gave to me. She and her family love spicy food and this sauce is no exception. I've used just a small amount of jalapeno in the recipe, but you can add as

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