

Cranberry Current Walnut Sauce

- 1 pound fresh cranberries, or 1 package (16 ounces) frozen cranberries
- 1 1/4 cups sugar
- 1 cup red currant preserves
- 1 cup water
- 1 cup coarsely chopped walnuts
- 2 tablespoons grated orange zest

Combine the cranberries, sugar, preserves, and water in a large saucepan; heat to boiling, then reduce heat. Simmer uncovered 20 minutes; skim the foam and remove from the heat. Stir in the walnuts and orange zest. Refrigerate, covered, overnight.

Makes 6 cups.