

Grand Marnier™ Cranberries©

for Thanksgiving

Ingredients:

- 1–12 oz. bag cranberries, fresh or frozen (do not defrost)
- 2 oz. Kerry Gold™ butter
- 1 1/4 cups brown sugar, light, not packed
- 2–3 Tbsp. orange zest and juice
- 1/2 tsp. cardamom
- 3 Tbsp. orange marmalade, heaped (1/2 cup)
- 2–3 Tbsp. Grand Marnier™

Method:

Spray a large pot with a non-sticking spray. Melt butter and add cranberries and sugar. Cook until berries pop and mixture becomes the consistency of jam. Stir in cardamom and marmalade. Bring to a boil again. Turn fire off and add Grand Marnier™. Cool and serve with turkey, ham, pork or chicken.

Hint: Cranberries are great over Brie cheese.

Hint: Grand Marnier™ Cranberries are great over ice cream.

Hint: Grand Marnier™ Cranberries keep in an airtight container 4–6 weeks.

