

Boston Chicken Cranberry Sauce

Categories: Copycat, Sauces, Fruits

Yield: 3 cups

-patdwigans fwds07a

1 lb Can jellied cranberry sauce

10 oz Jar Smucker's Simply Fruit

-Orange Marmalade

1/4 ts Ground ginger

2 c Fresh cranberries; each

-sliced 2 or 3 pcs horizont.

1/3 c Walnuts; chop fine

in 2-quart saucepan, over medium-to-low heat, use rubber bowl scraper to stir together jellied sauce, marmalade and ginger until melted, about 6-8 minutes. Add the sliced cranberries, keeping sauce on low. Stir often. Continue cooking and stirring often until cranberries are no longer white and taste tender to the bite (not soft, but not too crisp). Stir in walnuts. When cooled to lukewarm, refrigerate, covered and use with a week to 10 days. Should freeze well to be used within 4 months.