

Roasted Cranberries by Lynn's Recipes



Lynn demonstrates how to make a very easy Thanksgiving side dish. The traditional cranberries are roasted to bring out a great flavor. This is super easy and can also be used as a spread on toast or bagels for breakfast.

Ingredients:

- 4 cups cranberries, washed and drained
- $\frac{3}{4}$ cup granulated sugar
- Zest and juice of 1 orange
- $\frac{1}{2}$ cup water
- 1 vanilla bean or 1 teaspoon vanilla extract

Preheat oven to 425°.

Place cranberries, sugar, zest and juice of orange, water and vanilla bean that you have split and scraped the seeds out of, (I put the rest of the vanilla bean in the mixture, too) in a roasting or baking pan.

Place in preheated oven for 15-20 minutes. Discard vanilla bean and let come to room temperature and then refrigerate.

[Comment or watch this Recipe on You Tube](#)

Follow me on:

[YouTube](#)

[Twitter](#)

Roasted Cranberries by Lynn's Recipes

[Facebook](#)

[Instagram](#)

Lynn's Recipes: October 2013
www.lynnrecipes.com

[Click here for a handy Conversion Chart](#)