

# Heritage Recipes

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## Amaretto Cranberries Sauce

From DeDe

My mother-in-law got this Amaretto Cranberries Sauce recipe from one of her daughter-in-laws who got it from someone at work. I got the recipe and started to make this cranberry sauce for family and to give as gifts to co-workers. I always tell everyone that it is a secret recipe. Everyone at work always asks me to be sure to give them a jar every Christmas. They start asking in October to be sure they will get one!

### Amaretto Cranberries Sauce

1 cup water  
2 cups sugar  
1 12 oz bags fresh cranberries  
1/3 cup orange marmalade (Smuckers works best)  
juice from 2 lemons  
1/3 cup Amaretto  
1/3 cup toasted slivered almonds

Directions:

1. Mix water and sugar in saucepan and heat to boiling. Add cranberries and cook for about 5 minutes. Remove from heat. Add marmalade and lemon juice. Cool completely and add amaretto and almonds.
2. Pour into glass jars and chill. Keeps in refrigerator for months.

Wonderful with turkey and stuffing, but also fantastic as sauce over ice cream or pound cake, cheesecake, pudding, etc. This is a thin sauce and does not gel. I suppose you could add gelatin if you wanted a more solid presentation for a turkey side.

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