

Betty's Simple Cranberry Orange Salad Dressing □



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In this video, Betty demonstrates how to make Simple Cranberry Orange Salad Dressing. This dressing may be used over salads, vegetables, or desserts, and it is super simple!

Ingredients:

one 14-ounce can jellied cranberry sauce (You may use whole-berry cranberry sauce, if you prefer.)
¼ cup to ½ cup orange juice, depending on desired thickness (I used ¼ cup.)
½ teaspoon orange extract

In a small saucepan, mix together 1 can of cranberry sauce, ¼ cup orange juice, and ½ teaspoon orange extract. Place over low heat and stir until dissolved. (Increase the amount of orange juice for a thinner dressing.) Let cool at room temperature and then pour into a cruet or small pitcher for serving. This dressing may be served warm or cold, depending on the food that it is used on. You may use it on a leafy salad or vegetables or a dessert, such as pecan pie or ice cream. I will be using it on a vegetable dish for my Christmas Table. Enjoy!—Betty □