



CRANBERRY ORANGE SAUCE



Ingredients:

- 3 cups cranberries
- zest of one orange
- juice of one orange (fresh squeezed)
- 3/4 cup orange juice
- 1/2 cup sugar
- 1/2 tsp cinnamon
- 1/4 tsp nutmeg
- dash of salt



Instructions:

- Combine all orange juice and sugar in a pan. Stir together and bring to a light boil.
- Add clean cranberries to pot and stir.
- Add cinnamon, nutmeg, salt, and orange zest to pan and stir.
- Cover pot with a lid and let sit over medium heat for about 10 minutes, stirring occasionally.
- After about 10 minutes, the cranberries should have begun bursting. If they aren't at this stage yet, leave them to boil for a little bit longer until they are. If they are ready, uncover cranberries and mash them with a potato masher, spoon, or fork.
- Turn down heat and let the cranberry sauce simmer and thicken for about 5 more minutes.
- Store in the refrigerator.

