Cranberry Sauce

PREP TIME: 10 MINS | YIELD: 8 servings | COOK TIME: 15 MINS

Ingredients

- 1 bag (12 oz) fresh cranberries
- ½ cup honey or maple syrup
- ½ cup water
- zest of 1 orange
- ¼ cup orange juice
- pinch of cinnamon

Directions

1. In a medium saucepot, combine cranberries, honey/maple syrup, and water.
2. Place on medium heat and allow to cook for 10-15 minutes, stirring occasionally, until cranberries have bursted and mixture has thickened.
3. Remove from heat and stir in orange zest, orange juice, and cinnamon.
4. Allow to cool and refrigerate. (Lasts up to 2 weeks in refrigerator.)

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