## VERY BEST HOLIDAY CRANBERRY SAUCE





## Ingredients

l cup fresh or frozen cranberries

1/3 cup sugar

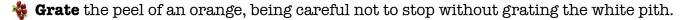
1/3 cup orange juice

1 tsp grated orange peel

1/4 tsp cinnamon



## Instructions



- Into a medium glass or plastic mixing bowl, combine cranberries, sugar, orange juice, orange peel and cinnamon.
- 🏘 Mix with a wooden spoon until well combined
- 🀐 Pour contents into a plastic bag to cook later or cook immediately.

## Stovetop instructions:

- 🏘 Put cranberry mixture into a medium size saucepan and stir.
- 🏶 Bring to a **boil**, then reduce heat and **simmer**, uncovered, for 10 minutes.
- You'll hear the cranberries "pop" as they are cooking, so be careful of any hot liquid that may splatter.
- 🏘 Remove from heat after they mixture has cooked for 10 minutes. Refrigerate before serving.
- 🏘 Enjoy with your family at your Thanksgiving or Christmas dinner, or any time!

