

VERY BEST HOLIDAY CRANBERRY SAUCE



You can easily enhance this recipe by adding your own spices. Why not try allspice, cloves or ginger too!

Bakers Buzzin
CHILDREN. LOVE. COOKING.



Ingredients

- 1 cup fresh or frozen cranberries
- 1/3 cup sugar
- 1/3 cup orange juice
- 1 tsp **grated** orange peel
- 1/4 tsp cinnamon



Instructions



- Grate** the peel of an orange, being careful not to stop without grating the white pith.
- 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!