

NATURALLY SWEETENED CRANBERRY SAUCE

Preparation: **2** minutes | Cooking: **8** minutes | Servings: **2** cups

INGREDIENTS

12 ounce of bag fresh cranberries
1/2 cup honey
1/2 cup water
About 1 teaspoon orange zest
1/2 teaspoon cinnamon (optional)
1/4 cup orange juice (optional)



INSTRUCTIONS

Start by rinsing and draining your cranberries. Pick through your cranberries and discard any that are squishy. In a medium saucepan, combine the cranberries, honey and water. Bring the mixture to a boil over medium-high heat, then reduce the temperature to medium-low and cook, stirring occasionally. Continue stirring occasionally until the cranberries have popped and the mixture has thickened to your liking, about 5-10 minutes. Remove your pot from the heat and stir in the orange zest. If you choose to add cinnamon, add now. Give your mixture a taste, and if it is too bitter, add more honey or consider adding orange juice. As the sauce cools, it will continue to thicken. Serve and enjoy!