

Sarah's Spiced Cranberry Sauce

Ingredients:

- 1 package fresh or frozen cranberries (12 – 16 oz.)
- Zest of one orange (approximately 1 Tbsp.)
- Juice of one orange (approximately ¼ cup)
- ¼ water
- 1 cup sugar
- ¼ tsp. allspice
- ¼ tsp. cloves
- ¼ tsp. ground ginger
- ¼ tsp. nutmeg
- 1 stick of cinnamon
- Pinch of salt

Directions:

- 1) Finely zest the orange before squeezing the juice out.
- 2) Put all the ingredients in a large saucepan or pot and bring to a boil.
- 3) Reduce the heat and let simmer uncovered until the majority of the berries pop and the mixture thickens (about 30 minutes). Stir every few minutes.
- 4) Let cool for a few minutes and then transfer to a bowl to chill in the fridge. Remove the cinnamon stick before serving.