



ORANGE CINNAMON CRANBERRY SAUCE

1 (340g) bag fresh or frozen cranberries
 $\frac{3}{4}$ cup sugar
 $\frac{3}{4}$ cup water
1 cinnamon stick
Zest & juice from 1 orange

Add all ingredients to a small saucepan. Over med. heat, bring to a simmer. Turn heat down to low and simmer for about 15 minutes. Once the cranberries have started to pop, remove from heat. Mash lightly with the back of a spoon. Serve warm or refrigerate for later use.

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