

Oranged Cranberry Sauce

Recipe adapted by: Jim Beletti – November 2003
(8-12 servings)



Ingredients

- 2 twelve ounce packages of fresh cranberries (thawed or frozen)
- Zest of 1 orange (I've also used zest of a couple of Clementines)
- 3 cinnamon sticks
- 2 cups orange juice
- 2 cups packed brown sugar
- 1 cup of water

Instructions

1. Add all ingredients to a heavy, large, non-stick pot
2. Bring to a boil and stir for about 5 minutes
3. Reduce heat to low and simmer for at least 1 hour, or until all cranberries have popped and sauce is thickened. Refrigerate to setup the sauce and serve

Recipe by: Barbara Yoder at Allrecipes.com - 2003

Pictures

Ingredients, ready to start cooking



Simmering and stirring



Sauce cooked, cooled and ready to eat

