4-6 servings

Honey Orange Cranberry Sauce

INGREDIENTS

12 oz. fresh or frozen cranberries
½ c. honey
1 tsp. orange zest
½ c. fresh orange juice

DIRECTIONS

1. Rinse cranberries.
2. Combine berries, honey, orange zest and orange juice in a medium saucepan.
3. Bring to a boil, then reduce heat and gently simmer, stirring often, until thick and all the berries have burst.
4. Taste for sweetness, adding more honey if desired.
5. Freeze or store in the fridge for up to four days.

Cranberry sauce photo by Julia Filirovska