



Orange Cranberry Sauce

8 servings
20 minutes

Ingredients

- 2 cups Frozen Cranberries
- 1 Navel Orange (large, juiced, zested)
- 1/4 cup Maple Syrup
- 1/8 tsp Sea Salt
- 1 1/2 cups Water

Directions

- 1 Add all of the ingredients to a small pot over high heat. Bring to a boil and then reduce the heat to a simmer and cover. Cook for 12 minutes.
- 2 Gently mash the cranberries with a wooden spoon. Put the cranberry sauce into a jar and let it cool on the counter before storing. Enjoy!

Notes

Leftovers: Refrigerate in an airtight container for up to two weeks. Freeze for up to three months.

Serving Size: One serving is approximately two tablespoons.

More Flavor: Add ground cloves.