

Thanksgiving Day fresh Cranberry Sauce

Ingredients:

- 1 bag fresh cranberries
- $\frac{3}{4}$ c water
- $\frac{1}{4}$ c fresh squeezed orange juice (approximately $\frac{1}{2}$ orange)
- 1 tsp fresh grated orange zest
- $\frac{3}{4}$ c mixed sugar (half brown sugar and half white sugar)
- $\frac{1}{2}$ tsp vanilla
- $\frac{1}{8}$ tsp cinnamon

Instructions:

1. Rinse the cranberries and set $\frac{1}{2}$ c aside to add at the end.
2. In large saucepan, combine the water, orange juice and both sugars.
3. Stir to combine then add the cranberries. On medium heat, simmer approximately 10 minutes. (mixture thickens and will reduce slightly)
4. Add reserved $\frac{1}{2}$ c cranberries, orange zest, vanilla, and cinnamon. Let cool for about 30 minutes. Will store up to 5 days in the refrigerator

Hope you all enjoy. I came up with this recipe by combining a few of my favorites. I think it is a wonderful blend of flavors. Let me know what you think!

Linda

Enjoy!



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