

Cranberry Sauce

INGREDIENTS:

- 2 12-oz bags of fresh or frozen cranberries
- juice of 1 orange
- zest of 1 orange
- 1 tsp cinnamon
- 2 tbs honey (optional)

PROCESS:

- Combine cranberries, orange juice, orange zest, cinnamon and optional honey in a saucepan and heat on medium.
- Cook for about 30 minutes, or until consistency is jam-like.
- Smash the cranberries with a spoon while they're cooking, or leave them whole for a chunkier consistency.

From: Paleo Plan

