

Ferraro's Cucina

Cranberry Sauce

Ingredients

$\frac{3}{4}$ cup **sugar**

$\frac{1}{2}$ cup **orange juice**

$\frac{1}{2}$ cup **water**

**12 oz fresh cranberries rinsed and
picked through**

pinch of salt

1 cinnamon stick

**1 piece of orange peel just use a
potato peel or paring knife**

Preparation

- Combine sugar, orange juice, and water in a large saucepan over medium heat. Stir to combine.
- Add cranberries, salt, cinnamon stick and orange peel.
- Bring to a simmer over medium heat, stirring frequently.
- Continue cooking, for about 10 minutes, or until all or most of the cranberries have popped. I like to leave a handful of berries whole.
- Let cool for at least 30 minutes. Cover and refrigerate until ready to use.
- Can be made up to 3 days in advance.
- Enjoy!

