



ORANGE GINGER CRANBERRY SAUCE

1 lbs. Fresh cranberries
1 C Sugar
¼ C Water
1 T Fresh ginger, minced
1 Cinnamon stick
Juice and zest of ½ of an orange
Salt

1. In a medium saucepan, add the cranberries, sugar and water and bring to just below a below boil over medium heat
2. Reduce to a simmer and add the ginger and cinnamon
3. Cook until the cranberries start to pop, about 10 minutes
4. Remove from heat and add the zest and orange juice
5. Season to taste with the salt
6. Serve at room temperature