

# Cranberry Orange Preserves

## Ingredients

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- 16 oz Cranberries (fresh)
- 1 c Sugar
- 1 Orange (zested and juiced - 1/2 cup)
- 1 Apple (peeled and grated)
- 2 T Apple Cider Vinegar
- 1 Cinnamon Stick
- 1/4 c Raisins (golden, chopped)
- 1/4 t Ground Cloves
- 1/2 t Ground Allspice

## Instructions

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- 1.Put all ingredients, in a medium saucepan on medium heat – bring to a boil, then keep at a low boil for about 15 minutes.
- 2.Intermittently, you’ll hear the cranberries popping. Mix often to check for thickening. If the cranberries have not all popped and it’s getting too thick, add 1/4 cup water.
- 3.Taste for sweetness and flavor at about 10 minutes. This is also a good time to use a wooden spoon or potato masher to break up some of the chunks, depending on the texture you prefer.
- 4.Cook for another 5 minutes, take off heat and let it cool off. Take out cinnamon stick and serve immediately.