

# Cranberry Orange Sauce

## Ingredients

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8 oz Cranberries  
1 Orange  
1/4 c Sugar  
1 Cinnamon Stick (or 1/2 teaspoon  
cinnamon)  
1 c Apple Juice  
1 t Vanilla Extract

## Instructions

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1. Wash cranberries and add it into a medium sized pot. Peel 4 long strips of orange peel, making sure not to include the white part and add it into the pot.
2. Add sugar, cinnamon stick, and apple juice then mix well. Turn on the burner on medium heat until the mixture boils. Turn the heat down to a simmer.
3. The cranberries will burst and the sauce will thicken in about 15 to 20 minutes. Allow to cook until the sauce is thickened until the desired consistency.
4. Remove from heat and take out cinnamon stick and orange peels. Add vanilla and mix well. Serve at room temperature or refrigerate and serve cold.