

Harvest Cranberry Sauce

Ingredients

- ½ cup orange juice
- ¾ cup + 2 TBSP of sugar
- ½ cup of water
- 12oz bag of cranberries
- 2 tsp orange zest
- pinch of sea salt



Directions

- medium sauce pan
- bring to a boil
- water, orange juice, sugar
- add cranberries and zest, pinch of salt
- bring to a boil
- reduce heat and medium 10-15 min
- cranberries will burst open
- transfer to bowl and let chill