Cranberry Sauce

Ingredients

- 1/2 cup packed dark brown sugar
- 1/2 cup fresh orange juice (about 2 oranges)
- 1/4 cup water
- 1 1/2 tbsps honey
- 1 tbsp agauve syrup (or to taste)
- 1/8 tsp ground allspice
- 12 ozs fresh cranberries (1 bag)
- 1 3-inch cinnamon stick

Summary

Yield: 10
Source: Priscilla Warnke adapted from Cooking Light
Prep Time: 20 minutes
Category: Condiments

Instructions

Serves: 10 Rating: Awesome

Combine all ingredients in a medium saucepan over medium-high heat; bring to a boil. Reduce heat, and simmer 12 minuts or until mixture is slightly thickened, stirring occasionally. Discard cinnamon stick; cool completely.