



## Citrus Cranberry Sauce

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Makes 10; 1.5 oz. portions

### *Ingredients:*

12oz	Fresh Cranberries
1 cup	Water
1 cup	Sugar
1	Orange
1	Lime
1	Cinnamon Stick

### **Directions:**

Place cranberries, water, sugar and cinnamon stick into sauce pan and put on medium/high heat.

Once the contents begin to get hot the cranberries will begin to burst, stir frequently.

Cut orange and lime in half and place into the sauce pan.

Allow to cook until the sauce has a thick consistency and all of the cranberries have burst.

Take out the lime, orange and cinnamon stick.

Allow to cool

