

Cranberry Orange Sauce

- 2 8-ounce packages cranberries
- 1 orange, zest cut into strips, and juiced
- 1 apple, diced
- ½ cup sugar
- 1 cinnamon stick



Put all the ingredients in a saucepan over medium heat and simmer until the cranberries burst and the sauce thickens, about 15 to 20 minutes. Serve at room temperature or cool and refrigerate. Remove the cinnamon stick before serving.