

Holiday Cranberry Sauce

From Magnolia Table Volume Two | Makes 3 cups

PREP: 5 minutes

BAKE: 10 minutes

COOL: 2 hours 30 minutes

INGREDIENTS

3 cups fresh cranberries

1 cup fresh orange juice

1/2 cup sugar

1 cinnamon stick

1 tablespoon grated orange zest

Holiday Cranberry Sauce

continued

DIRECTIONS

1. In a medium saucepan, combine the cranberries, orange juice, sugar, cinnamon stick, and lemon zest. Bring to a boil over medium heat, cover, reduce the heat to low, and cook until thickened and bubbly, about 10 minutes.
2. Let cool, then refrigerate. Serve chilled.
3. Store in an airtight container in the refrigerator for 4 to 5 days.

for your 4x6 card - trim along the dotted line