



You're Just Showing Off Cranberry Sauce

Ingredients

- 16 ounces frozen cranberries
- 1 cup of sugar
- $\frac{3}{4}$ cup cranberry juice
- 1 tablespoon honey
- 1 orange
- $\frac{1}{2}$ teaspoon kosher salt

Preparation

- In a medium saucepan over low heat combine cranberry juice, honey, salt and sugar until sugar dissolves.
- Add cranberries and cook until they burst about 10 minutes.
- Take the orange and cut it in half and squeeze half of the orange into the cranberry sauce being careful not to get any seeds in there. Then zest a little bit of the orange peel into the mixture. Be careful not to go too deep or it will be bitter. A little goes a long way.
- Reduce the liquid by a quarter and then remove from heat to let cool completely.
- Place in a sealable container and refrigerate overnight or at least for a few hours. Save a little of the orange zest to garnish right before serving. You can always just use the canned mess but once you do it this way you will never settle again.