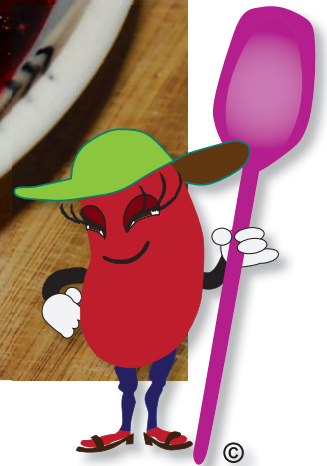


Beans, Rice And Everything Nice

Cranberry Orange Sauce



original recipe by beansriceeverythingnice.weebly.com

Ingredients

1 - 284 gram / 10 ounce package
of frozen cranberries

zest and juice of 1 large Navel orange
(about 2/3 cup juice)

1/2 cup maple syrup

1. Add the cranberries, juice, zest, and maple syrup to a medium saucepan. Bring to a boil over medium-high heat. Reduce heat to medium-low and simmer for 5 minutes, until the cranberries have all burst. The sauce will thicken considerably as it cools. Set aside to cool before serving.