



Honey-and-Spice Cranberry Sauce

1 12 ounce bag cranberries
1-3/4 cups apple cider or juice
3/4 cup honey
2 cinnamon sticks, broken in half
1 tablespoon grated orange peel
6 whole cloves
1 bay leaf
pinch of salt

Combine all ingredients in heavy large saucepan. Bring to boil over medium heat.

Simmer until berries burst and sauce thickens, stirring occasionally, about 15 minutes.

Remove cinnamon sticks, cloves and bay leaf.

Refrigerate sauce until cold.

Can be made 3 days ahead. Cover and keep refrigerated.

Makes about 2-1/2 cups.



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