

# Cranberry Sauce

## Ingredients

- 1/2 cup packed dark brown sugar
- 1/2 cup fresh orange juice (about 2 oranges)
- 1/4 cup water
- 1 1/2 tbsps honey
- 1 tbsp agave syrup (or to taste)
- 1/8 tsp ground allspice
- 12 ozs fresh cranberries (1 bag)
- 1 3-inch cinnamon stick

## Instructions

Serves: 10

Rating: Awesome

Combine all ingredients in a medium saucepan over medium-high heat; bring to a boil. Reduce heat, and simmer 12 minutes or until mixture is slightly thickened, stirring occasionally. Discard cinnamon stick; cool completely.

## Summary

**Yield:** 10

**Source:** Priscilla Warnke  
adapted from Cooking Light

**Prep Time:** 20 minutes

**Category:** Condiments