

MORTON & BASSETT SPICES®

Cranberry Sauce



- 1/3 cup sugar
- 1/4 cup water
- 8 oz fresh cranberries
- 2 tablespoons fresh orange juice
- 1/4 teaspoon Morton & Bassett Ground Cinnamon
- 1/4 teaspoon Morton & Bassett Ground Cloves

Over medium heat, stir sugar and water together in a sauce pan until dissolved. Add cranberries and let cook for 10 minutes until they start to melt. Squeeze in fresh orange juice, cinnamon, cloves, and keep stirring until well combined and a saucy consistency. Top with fresh orange zest.



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