

Cranberry Maple Sauce – Great on Roasted Duck!

1 cup frozen cranberries
1 tsp orange zest
1 tbsp orange juice
1 tbsp maple syrup
1 sprig minced rosemary (optional)
Pinch of salt

Combine all the ingredients in a small saucepan over medium-low heat. Bring to a boil then reduce the heat to low. Stir and break down the cranberries with a spoon as they cook. Cook for about 10 minutes or until thickened. Turn off the heat and let sit. Mixture will thicken more as it cools. Serve with roasted duck.