















CRANBERRY SAUCE

INGREDIENTS

224 oz fresh cranberries1 1/2 cups fresh squeezed orange juice1 cup honey 1 tsp cinnamon

INSTRUCTIONS

Put all ingredients in a sauce pan and bring to a simmer over medium heat for 20 minutes. Wait to hear all the berries pop and see the sauce get bubbly & thick. Remove from heat and cool.

Counterpart

ELIZABETH HEIL

CHIEF OPERATING OFFICER