

Spiced Cranberry Sauce

1 LB Fresh Cranberries
1 Cup Orange Juice
1 Cup Water
 $\frac{1}{3}$ Cup Sugar
 $\frac{1}{2}$ Tsp Cinnamon
 $\frac{1}{4}$ Tsp Nutmeg
 $\frac{1}{4}$ Tsp Ginger

1. Rinse and clean your cranberries.
2. In a pot, add your water and orange juice. Turn onto medium high heat, and add sugar. Let the sugar dissolve.
3. Add your cranberries, cinnamon, nutmeg, and ginger. Bring to a boil, and lower heat and let it simmer for 10-15 minutes or until most of the cranberries have burst.
4. Take off heat. Can be eaten warm or cold. It will thicken some as it cools.
5. Enjoy!