



Citrus Cranberry Sauce

- 1 lb fresh cranberries (4 cups)
- 1 $\frac{1}{2}$ cups sugar
- 1 cup water
- 2 oranges, cut into segments and chopped
- $\frac{1}{4}$ tsp ground cloves
- $\frac{1}{2}$ cup crushed pineapple, drained
- $\frac{1}{2}$ cup chopped walnuts (optional)
- $\frac{1}{2}$ tsp ground cinnamon

1. Wash berries and set aside.
2. Bring sugar and water to a boil. Add cranberries, oranges and cloves.
3. Simmer over high heat, stirring frequently until berries pop open.
4. Remove from the stove. Add crushed pineapple, walnuts, cinnamon and blend.
5. Cool and serve. (Great if it could cool overnight)