

# Cranberry Sauce

## Ingredients

4 cups cranberries	1 cup water	1 orange peel
1/2 cup honey	1 cinnamon stick	
1/2 cup granulated sugar	1 bay leaf	

## Instructions

1. In a large saucepan, bring sugar and water to a boil.
2. Add honey, cinnamon, bay leaf, and orange peel; return to a boil.
3. Add cranberries. Reduce heat and stir until cranberries burst open.
4. Simmer 10 minutes then turn off heat and cover.
5. Once the sauce is at room temperature, remove the bay leaf, cinnamon stick, and orange peel.
6. Transfer to another container and chill in fridge.