



Welcome
to our
kitchen



Cranberry Orange Sauce

Yield: 11 servings (2 oz. per serving)

INGREDIENTS

Whole Berry Cranberry Sauce	2 cans (14 oz.)
Orange Juice	1 cup (8 oz.)
Orange, medium, zest	2 Tbsp.
Cinnamon, ground	1 Tbsp. (1/4 oz.)

PREPARATION

Combine all ingredients with an immersion blender until well combined and cranberries are finely chopped. Refrigerate for 1 hour to allow flavors to develop.

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potatoes | avocados | fruits | vegetables | grains

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