

Cranberry-Orange Spread by Lynn's Recipes



Lynn demonstrates how to make a delicious Cranberry-Orange Spread. This is great on bagels, toasts and muffins, as well as spread between sugar cookies. This is perfect for Thanksgiving. Adapted from Better Homes and Gardens.

Ingredients:

- 1 (12 ounce) package fresh or frozen cranberries
- 1 cup water
- 1/2 cup orange juice
- 3 cups sugar
- 2-1/2 inches stick cinnamon

In a large heavy saucepan, combine cranberries, water and orange juice. Bring to boiling; reduce heat. Simmer, covered, about 5 minutes or until cranberries pop. Remove from heat; cool for about 1 hour.

Transfer cranberry mixture to a blender or food processor. Cover and blend or process until smooth; return to saucepan. Stir in sugar and stick cinnamon. Bring to boiling, stirring constantly; reduce heat. Simmer, uncovered, about 25 minutes or until mixture is thickened, stirring frequently. Remove from heat. Remove cinnamon stick and discard.

Cool before serving. Store in refrigerator for up to 2 weeks or freeze for up to 6 months.

* [Link to Vitamix Blender](#)

*Affiliate Link

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Lynn's Recipes | November 2015
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