Hazelnut Cranberry Sauce

This sauce can be made up to 1 week ahead and store in the fridge.

Ingredients:

1 Orange

1 pkg (12oz) fresh cranberries

¼- cup raw local honey

½ cup of dried cranberries

½ cup of chopped hazelnuts, toasted (I have used other nuts)

¾ cup water

1 cinnamon stick (about 2 inches long)

Steps:

1. To toast nuts, place on baking sheet; bake in a 350-degree oven for 5 min.
2. From orange, grate 2 tsp zest. Quarter orange and working over bowl to catch juice. Use a sharp knife to separate pulp. Drop sections into a bowl, discard skin and pith.
3. In a medium saucepan, combine orange pulp, zest, and juices from bowl. Add fresh cranberries, honey, cinnamon stick, dried cranberries and ¾ cup water. Bring to a boil. Reduce heat and simmer 15 minutes, until thick and berries pop, stirring often. Stir in the hazelnuts, simmer 5 minutes longer. Discard cinnamon stick. Cool, cover, and refrigerate.
4. Warm to pouring consistency before serving