**Orange Cranberry Sauce**

From Jackie Jeuckstock’s Kitchen

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| **Prep Time:** 10 Minutes **Cook Time:** 60 Minutes  **Serves:** 6-8 |
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**INGREDIENTS**

8 oz Organic Cranberries

2/3 cup Organic fresh squeezed orange juice

2-4 Tbsp. YL Blue Agave or other natural sweetener

2-4 drops YL Orange Essential Oil (may substitute YL Tangerine Essential Oil)

**PREPARATION**

Place cranberries and fresh squeezed orange juice in a medium sauce pan on medium heat. Cook about 45-60 minutes until desired consistency. Cool completely and add 2-4 drops of YL Orange Essential Oil.