

## EASY, BREEZY GRAND MARNIER CRANBERRY SAUCE

### INGREDIENTS

- 1 12-oz. package fresh cranberries
  - 1-¼ cups sugar
  - ¼ cup frozen orange juice concentrate, thawed
  - 1 cinnamon stick
  - 1 tbsp. Grand Marnier or other orange-flavored liqueur
  - ½ tsp. kosher salt
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### PREPARATION

**Prep time:** : 10 minutes

**Cook time:** 1 hour

**Serves:** 8 (makes 2 cups)

Preheat oven to 325°F.

**Sauce:** Place cranberries in 8x8x2-inch glass baking dish. Sprinkle sugar, then orange juice concentrate over. Add cinnamon stick. Mix. Cover tightly with foil. Bake until juices form and cranberries are very soft, about 1 hour. Uncover; remove cinnamon stick and mix in liqueur and salt. Cover and refrigerate until ready to serve.

#### **For kids:**

- Omit Grand Marnier for younger diners.

#### **For leftovers:**

- Use leftover cranberry sauce as a spread for turkey sandwiches or serve it as a relish for darker meats like duck. If you have a sweet tooth, put leftovers in a purchased pie tart and bake for dessert.

#### **Simple substitutions:**

- For an unexpected twist, substitute other berries like raspberries, blueberries or blackberries.

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