# Cranberry Sauce

1 ½ cup fresh or frozen (thawed) cranberries

1 cup maple syrup

½ cup cranberry juice

½ cup orange juice

Zest of one orange

In a medium sauce pan, bring all ingredients to a boil. Lower heat to medium and simmer for 10 minutes or until cranberries pop open. Skim off any foam that forms on the top. You may also want to reduce it a bit by simmering a little longer for a thicker sauce. Strain or leave chunky, then chill before serving. Makes 4 - 6 servings.