

Cranberry Sauce Sous Vide

INGREDIENTS

- 1 Package Frozen Cranberries (or Fresh)
- 1-2TBS Raw Honey
- 3-4 Drops Cinnamon Essential Oil
- 1-2 Drops Clove Essential Oil
- 1 Drop Orange Essential Oil
- 1TBS Cinnamon
- 1/2 TSP Nutmeg
- 1 Cinnamon Stick
- Orange Zest

1. Place cranberries in a sealed bag along with remaining ingredients (except orange zest).
2. Heat water bath to 185°F and cook for about 2-3 hours, depending on how you like your sauce. I cooked mine for about 2 hours.
3. Remove from bag and garnish with orange zest.
4. If you like a thicker sauce, you can add contents to saucepan and bring to boil, stirring occasionally, until sauce reaches desired consistency.