



Cinnamon Basil Baked Cranberry Sauce



Ingredients

- 1 pound fresh cranberries
- 1 1/2 cups Pecans, chopped
- 1 cup Orange Marmalade
- 3/4 cup Sugar
- 1/2 cup Orange Juice
- 1 tablespoon Cinnamon Basil, minced



Snip a few Cinnamon Basil leaves from the Cinnamon Basil plant. Make sure that you are not cutting the new growth and if you find any stragglers in the plant, you can always cut them first.

Since the recipe calls only for small amount, you can cut just a few leaves.

Video link: [***Step 1 of 4***](#)



Ramona's
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Wash the Cinnamon Basil leaves with cool water so that it will keep the leaves fresh.



Dry the leaves on a paper towel and cut them in to fine pieces with the help of kitchen utility scissors.

Put the leaves that are cut in a bowl.

Video link: [Step 2 of 4](#)



Ramona's BASIL GARDEN



Add the fresh cranberries into a large bowl.



Add chopped pecans, the raw sugar, and the Orange Marmalade.



Ramona's BASIL GARDEN



Add the orange juice and the Cinnamon Basil which you have already chopped fine.



Mix the mixture well until the cranberries are completely coated.



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Once you have mixed it, put the mixture in a greased oblong pan and bake it in the oven at 350F degrees until the cranberries become really tender.

Video link: [Step 3 of 4](#)



The Cinnamon Basil Cranberry Sauce is now out of the oven. Refrigerate it overnight.

'Love Your Basil'

Ramona

Video link: [Step 4 of 4](#)