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# Cranberry Sauce

- 1 cup white sugar
- 1 cup orange juice
- 12 ounces raw cranberries, washed
- spices to taste: allspice, cardamom, cinnamon, cloves, ginger

Combine all in a saucepan. Heat until the berries have burst, and the mixture is thick; about 10 minutes. Leave to cool.

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