Christmas Cranberry Sauce

- 1/2 Cup Dark Brown Sugar
- 1/2 Cup Fresh Squeezed Orange Juice (about 2 Oranges)
- 1/4 Cup Water
- 1 1/2 Tbsp Honey
- 1/8 tsp Allspice
- 1 12 oz Pkg Fresh Cranberries
- 1 3" Cinnamon Stick

Combine all ingredients in a medium sauce pan over medium-high heat. Bring to a boil. Reduce heat and simmer until thickened. Discard cinnamon stick, cool completely.