



GRATEFUL CRANBERRY SAUCE

THE GOODS:

Serves 8

- One bag fresh cranberries (approx 12 ounces)
- $\frac{1}{2}$ orange, juiced
- 1 inch fresh ginger grated
- 2 TBSP raw honey
- $\frac{1}{2}$ cup water
- 1 cinnamon stick
- 1 sliver of orange peel
- Pinch of salt

THE METHOD:

Combine the cranberry, orange juice, honey, water in a pan and warm over medium heat. Simmer for 5 min. Add the cinnamon, orange peel, ginger, and salt. Bring to a simmer and stir over medium heat for about 10 min. Let cool and it should solidify into a nice textured jelly like sauce. Enjoy!

