



Ginger Cranberry Sauce

Makes: 1 Cup

Ingredients

- 12 ounce bag (about 3 cups fresh cranberries)
- $\frac{3}{4}$ cup water
- $\frac{1}{4}$ cup orange juice
- $\frac{2}{3}$ cup honey
- 2 tsp minced fresh ginger
- 2 tsp orange zest

Instructions

1. Rinse cranberries and add to medium pot. Add water and orange juice and bring to a boil.
2. Reduce to a simmer, add in honey and ginger; mix well.
3. Cook for 10-15 minutes. Cranberry skins will begin popping and flesh will cook into a sauce.
4. Remove from heat and let sit for 5 minutes. Mix in orange zest.





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