

Cranberry Sauce

Cranberry Sauce is a favorite dish to serve with holiday meals. This very quick recipe will make it easy for you to add this delicious accompaniment to your meal without much effort.

Ingredients

- 1** 12oz bag of fresh or frozen cranberries
- 1** cup fresh orange juice
- 1** teaspoon minced fresh ginger
- 1** teaspoon minced orange zest
- 1/4** teaspoon cinnamon
- 1/2** cup crushed pineapple
- 1/2** cup honey



Method

Bring orange juice, ginger, zest and cinnamon to a boil on high heat in a medium saucepan.

Rinse cranberries and add once liquid is boiling. Reduce heat to medium and cook uncovered for about 10 minutes.

Add crushed pineapple and honey. Remove from heat and cool.

Notes

I think I like this more than the normal one!

Source: WHFoods: © 2001-2008 The George Mateljan Foundation (2 cups)
