

- SOUPS & SIDES -

CRANBERRY SAUCE



prep time
20 minutes



portion for
4-6 people



serve
cold

The Ingredients:

1 CUP Orange Juice
1 TSP Fresh Ginger, minced
1 TSP Orange Zest, minced
¼ TSP Cinnamon
12 OZ Cranberries
½ CUP Crushed Pineapple
½ CUP Honey

Cooking Steps:

1. Bring orange juice, ginger, zest and cinnamon to a boil on high heat in a medium saucepan.
2. Rinse cranberries and add to boiling liquid. Reduce heat to medium and cook uncovered for about 10 minutes.
3. Add pineapple and honey. Remove from heat and cool before serving.