

Antioxidant Cranberry Sauce



Ingredients

- 12 ounces or 1 bag cranberries
- 1 cup dark sweet cherries
- ¼ cup honey or maple syrup
- The zest of 1 orange
- The juice of that 1 orange
- 1-2 inches of ginger root, finely grated (microplaned if you have one)
- ½ tsp cinnamon
- ½ cup water
- salt-pinch

Preparation

1. To a large saucepan, add the cranberries, cherries, water and maple, bring to a boil then reduce to a simmer.
2. Cook until the water has reduced and the mixture has thickened, take the pot off the heat and let cool.
3. Add in the orange juice, zest, ginger, cinnamon and salt. The sauce will continue to thicken as it cools.
4. Place in the refrigerator, serve chilled or reheat if you like it warm!