

CLASSIC CRANBERRY SAUCE

Ingredients:

- 12 oz. bag cranberries (2 cups frozen)
- 1 cup water
- 2/3 cup Xagave

Steps:

Bring cranberries, water and Xagave to a boil, reduce temperature to simmer for 5 to 6 minutes until cranberries pop and the sauce thickens.

Orange Cranberry Sauce:

Exchange 1/2 cup water for orange juice in the Classic Recipe and add 2 tsp. of orange zest.

Lemon Cranberry Sauce:

Exchange 1/4 cup lemon juice for 1/4 water in the Classic Recipe and 2 tsp. of lemon zest.

Pomegranate Cranberry Sauce:

Add 1/4 cup of pomegranate seeds to the Classic Recipe.

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