

Food Babe's Cranberry Sauce



Prep Time:	Cook Time:	Total Time:	Serves:
10 mins	10 mins	20 mins	20

<https://foodbabe.com/dont-get-your-cranberry-sauce-out-of-a-can>

Ingredients:

- 21 ounces cranberries
- 1 ½ cups fresh orange juice
- 1 ½ teaspoons orange zest
- 1 ½ teaspoons ginger root, grated
- ½ teaspoon cinnamon
- ¾ cup raw honey (get local if possible)
- 1 cup fresh pineapple, finely chopped

Instructions:

1. Bring orange juice, orange zest, ginger, and cinnamon to a boil in a large pot.
2. Add cranberries to mixture, reduce heat and cook 10 minutes.
3. Add pineapple and honey, mix to combine and remove from heat.
4. Serve immediately or allow to cool before storing for later use.

Notes:

- Makes approximately 20 servings – Perfect for Thanksgiving and can be made a week in advance if stored in an airtight container.
- Please buy all organic ingredients if possible.