

Recipe Name: **Perfect Cranberry Sauce**

Ingredients:

- 1 12oz. bag fresh (or frozen) whole cranberries
- 1 cup coconut sugar
- ½ cup filtered water
- 2 Tbsp. fresh orange juice
- 2 good sized strips of the zest from the above orange
- 1 cinnamon stick
- Pinch of kosher salt

Directions

1. Combine all ingredients in a medium saucepan. Bring to a boil over medium-high heat, then reduce to a simmer. Cook, stirring occasionally, until berries start to pop. Press berries against side of pan with a wooden spoon and continue to cook, stirring occasionally, until berries are completely broken down and achieve a jam-like consistency, about 10 minutes total. Remove from heat and allow to cool for about 30 minutes. Stir in water in 1-Tablespoon increments to adjust to desired consistency if needed.
2. Refrigerate for at least 1 hour before serving. It will continue to thicken as it cools. Can be stored in the refrigerator for several weeks.