

## Cranberry Orange Sauce



### Cranberry Orange Sauce

Yield: 2-1/4 cups

Prep Time: 5 minutes. Total Time: 90 minutes.

#### Ingredients

- 1 bag (12 oz.) cranberries
- 1 navel orange with peel, diced and seeded
- 1-1/2 cups water
- 1/4 teaspoon ground cinnamon
- 1 cup agave nectar

#### Preparations

1. Bring the cranberries, orange and water to a boil. Reduce heat and simmer covered until the berries pop, about 10-20 minutes.
2. Add agave nectar and cinnamon and the sauce will thicken as it cools. Serve immediately or keep refrigerated for 2-3 days.

#### Nutrition Facts

Serving size: 1/9 of recipe or 1/4 cup

Amount Per Serving

Calories 86

Total Fat 0g

Cholesterol 0mg

Sodium 0mg

Total Carbohydrate 23g

Dietary Fiber 1g

Protein 0g

Carbohydrate Serving 1.5

#### TIP

Use as a replacement side dish for cranberry sauce with your Thanksgiving turkey.



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