



## **Cranberry Citrus-Cider Sauce**

**(Gluten-free, Dairy-free, Egg-free, Nut-free, Soy-free)**

### **Ingredients:**

**1/2 teaspoon: grated orange zest**

**1/2 cup: freshly squeezed orange juice**

**1/2 cup: Spiced Cranberry Cider (Trader Joe's has a wonderful one) or Spiced Apple Cider**

**1 (12 ounce) bag: fresh cranberries**

**2/3 cup: brown sugar**

**1/3 cup: pure maple syrup (organic, if possible)**

**1/2 teaspoon: ground cinnamon**

**1: cinnamon stick, for simmering**

### **Directions:**

**1. In large sauce pan, add zest of oranges, juice of oranges, cider, cranberries, brown sugar, maple syrup, ground cinnamon, and cinnamon stick.**

**2. Bring to a boil over high heat, stirring occasionally.**

**3. Reduce heat to medium and simmer uncovered for 7 – 10 minutes, or until most of the cranberries pop, still stirring occasionally.**

**4. Once most of the cranberries have popped, remove from heat and allow to cool. Remove cinnamon stick. Then spoon mixture into serving bowl and refrigerate until well-chilled (about 3 hours or up to 3 days). Mixture will thicken as it chills.**