

Great Cranberry Sauce from Scratch

This is a perfect addition to your Thanksgiving meal. It tastes great and is quick and easy to make! Many people do not like cranberry sauce but few have had homemade. Cranberry Sauce made from scratch is nothing like store-bought canned cranberries. This takes about 15 minutes to make and can be prepared several days ahead of time. If you are anything like me, you want everything homemade, but need to keep it simple so you are not spending all your time in the kitchen.

Ingredients

- Two 12 ounce (6 cups) package of fresh cranberries
- 1 cup water
- 1 cup coconut sap sugar
- 1 cup maple syrup
- 3 tsp. finely shredded lime peel (if you don't have a small grater, use a vegetable peeler to make very fine shreds.)
- 4 Tbsp. fresh lime juice (squeezed from the limes)
- 2 tsp. minced fresh ginger
- *Options* (one or more of the following)
 - Add 1 cup chopped pecans
 - Replace lime zest with orange or lemon zest and lime juice with orange or lemon juice
 - Add up to 2 cups of raisins, currants or blueberries to cranberries
 - Replace ginger with 2 tsp. cinnamon and ¼ tsp. nutmeg or allspice

Directions

1. In a medium sized saucepan, stir together the water, sugar, maple syrup, lime peel and lime juice. Bring the mixture to a boil, reduce the heat and let it simmer uncovered for about 3 minutes or until all the coconut sugar has dissolved.
2. Add the cranberries (and other fruits or nuts, if desired) and continue to simmer uncovered for 5 minutes, stirring occasionally.
3. Add the ginger (or other spices) and continue to simmer, uncovered, for 6 more minutes or until the berries have popped while still stirring occasionally. The mixture should thicken during this time.
4. Remove from heat and let the mixture cool. Cranberry sauce will thicken as it cools. You can serve immediately at room temperature or cover and refrigerate for up to 3 days.

Makes 3-6 cups depending on options/additions.