

CRANBERRY SAUCE^o



SERVES: 8 (approx. ¼ cup each) Prep Time: 10 min. Cooking Time: 10 min.

CONTAINER EQUIVALENTS (per serving): 1 ½



2-inch slice orange peel
2 whole cloves
3 cups fresh (or frozen) cranberries
½ cup raw honey
¾ cup water
½-inch slice fresh ginger, peeled

1. Stud orange peel with cloves.
2. Heat orange peel with cloves, cranberries, honey, water, and ginger in medium saucepan over medium-high heat. Bring to a gentle boil. Reduce heat to medium-low; cook, stirring occasionally, for 8 to 10 minutes, or until cranberries are soft and sauce has slightly thickened.
3. Remove from heat. Remove orange peel with cloves and ginger from sauce; discard. Cool (if desired) and serve!

TIP:

For a slightly thinner sauce, add ¼ cup water.

^oThis recipe works well with 80 Day Obsession. Make sure it works with your container counts.

NUTRITIONAL INFORMATION (per serving): Calories: 78 Total Fat: 0 g Saturated Fat: 0 g Cholesterol: 0 mg Sodium: 1 mg Carbohydrates: 22 g Fiber: 2 g Sugars: 18 g Protein: 0 g

Recipes containing the icon are designed to be Gluten-Free and contain no gluten. If you are following a gluten-free diet, remember to check all labels to confirm your ingredients are 100% gluten-free, since foods are often processed at facilities that also process wheat and other grains.

Recipes containing the icon are designed to be Paleo-Friendly and contain no grains or legumes, and only paleo-appropriate starchy vegetables and dairy. Please read product labels for each ingredient to ensure this to be the case.

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