

Orange Cranberry Sauce



This great for holidays or for any time of the year. Put it on sprouted bagels (instead of sugary jam) or on turkey sandwiches, crackers, etc.

Ingredients

- 1/2 Cup or 12 oz whole organic cranberries
- 1-2 Tbs organic grass-fed butter, coconut oil, or ghee
- 1/2 Cup organic orange juice
- 1/4 Cup organic grade-b maple syrup
- 1 Tsp organic vanilla
- 1/2 Tsp pink salt

Optional: Add organic walnuts (or nuts of choice)

Instructions

- Melt butter/oil in a skillet, add berries & sauté 1-2 minutes until slightly soften
- Add rest of ingredients
- Cook until cranberries pop (to reduce bitterness) & sauce is thick. Help berries pop by using a fork or spatula.
- Stores 5 days in frig.