

EPICUREAN ESSENTIALS

Cranberry Sauce

- 12 oz. package fresh cranberries
- ½ c. apple juice concentrate
- ⅓ c. water
- 2 T. honey
- optional spices: 1 cinnamon stick, 3-4 whole cloves, 1 T. crystalized ginger

Rinse cranberries and combine in a medium saucepan with the juice concentrate, water and optional spices. Bring to a boil then lower to a simmer. Simmer approximately 5 minutes, stirring constantly, until berries burst and mixture thickens. Remove from heat and stir in honey.

Serve chilled or at room temperature.

Yield: about 2 cups