INGREDIENTS

- 2 ½ cups Fresh Cranberries
- ¼ cup Water
- ½ Orange, juiced and zested
- 1 tbsp Fresh Grated Ginger
- 2 tbsp Sugar
- 1 tbsp Maple Syrup
- 1 tsp Cinnamon

DIRECTIONS

- 1. Heat a medium saucepan over medium high heat and add fresh cranberries and water. Cover and cook for 4 minutes. The cranberries should be starting to burst.
- 2. Stir cranberries.
- 3. Zest the entire orange and add juice from half the orange. Add the remaining ingredients.
- 4. Allow to cook for 2-3 minutes, stirring often to help break up the cranberries.
- 5. Let cool and enjoy!



Recreation and Wellness Center

UNIVERSITY OF COLORADO COLORADO SPRINGS



Orange Ginger Cranberry Sauce

Dairy-Free | Gluten Free | High Protein | Vegetarian | Vegan

Yield: 4 Servings Prep Time: 10 Min Cook Time: 15 Min