

Festive Cranberry Sauce

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Try this simple, fresh recipe and you'll never eat cranberry sauce out of a can again! Happy Thanksgiving!

Equipment:

Blender or Food Processor
zester/grater

Ingredients:

1 orange
2 cups fresh cranberries
1 apple, peeled and cored
8 dates, pitted
sweetener of choice (to taste or none at all. I used maple syrup.)
pinch of cinnamon (optional)

Directions:

1. Zest the entire orange first, placing the zest in your blender or food processor. Then peel and quarter the orange and remove any seeds.
2. Place the orange quarters and the remaining ingredients in a blender or food processor and blend/process until desired consistency is reached.