

# RECIPE OF THE WEEK: PALEO EDITION

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## Cranberry Sauce

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### Ingredients:

4 cups fresh cranberries  
1 cup water  
1 cup unfiltered apple juice  
Juice from 1 orange  
1 teaspoon fresh grated ginger  
½ tablespoon ground cinnamon  
2 tablespoons raw organic honey (make it 4 tablespoons if you like a sweeter sauce)

### Instructions:

In a large soup pot add the cranberries, water, apple juice, and orange juice and bring to a boil. Add the ginger, cinnamon, and honey and simmer, stirring often until the cranberries are broken down and the sauce becomes thick, about 10-15 minutes.

Compliments of *Everydaypaleo.com*

