

RECIPE OF THE WEEK: PALEO EDITION

Cranberry Sauce

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*

