

## *Cranberry Sauce*

*I tried this recipe, adapted from “Arionus’ Paleo Cranberry Sauce” on the back of the Columbia Fruit cranberry package, for Thanksgiving 2015. We loved it! The color is a rich red, and the flavor is tart and sweet! Fast and easy.*

1 cup water  
2 cups cranberries  
1 orange, zested and juiced  
3/4 cup honey

In a medium saucepan, heat water and cranberries until boiling. Stir occasionally for 10-15 minutes (until the skins pop). Add the orange zest and honey and allow to simmer. The longer you cook the sauce, the thicker it will be as the liquid evaporates. Remove from heat and pour into serving dishes. Allow to cool and then chill before serving. Makes about 3 cups.