

Christi's Cranberry Sauce Recipe



PREP TIME:
0 MINUTES

COOK TIME:
20 MINUTES

TOTAL TIME:
20 MINUTES

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Recipe type: Gluten Free / Dairy Free

Yield: 8 Servings

Ingredients:

- ½ Cup Coconut Sugar
- ½ Cup Monkfruit Sweetener or Swerve Brand Sweetener
- 1 Cup Pomegranate Juice Concentrate
- 12 oz. Package Organic Fresh Cranberries

Instructions:

1. Add both sugars and pomegranate juice to a medium sized pot. Heat on medium and stir until sugar dissolves.
2. Allow mixture to come to slow boil/bubble.
3. Add in cranberries and allow to cook 15-20 minutes on low to medium heat. Stir occasionally. Berries will pop while cooking, recommend covering pot with lid.
4. Stir occasionally. Once sauce gets thickened, remove from heat and store in refrigerator at least 4 hours before serving.
5. **Serving Inspiration:** Make a yummy turkey sandwich – layer turkey/stuffing/gravy/cranberry sauce on a gluten free roll.
6. **Storage:** In fridge – up to 1 week.

***Try and use all organic ingredients if possible.**

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