

Cranberry Sauce with Orange & Fresh Mint

By Katie Mae, PlantzSt.com

Makes 6 servings | Ready in 30 minutes | Stores 10 days in fridge

INGREDIENTS

½ cup water

12 oz package of fresh cranberries (about 3 cups), stems removed

12-15 dates, pitted and diced

3 navel oranges (2 juiced)

2 cinnamon sticks

1-2 tablespoons mint, minced

ACTION STEPS

1. In a medium saucepan, combine water, cranberries, dates, juice of 2 oranges and cinnamon sticks. Bring to a boil and then reduce heat to medium-low. Simmer for 20 minutes, stirring occasionally to prevent burning. The sauce will begin to thicken as it cooks.
2. Divide the remaining orange by cutting off the top and bottom of the fruit then cutting away the peel and pith of the fruit. Slice in-between the segments or split them up by hand. Remove any of the white skin in the middle of the fruit. Cut the segments in ½ inch pieces.
3. Once the sauce has cooked with most or all of the cranberries broken down, remove from heat. Gently mix in orange segments and fresh mint.
4. Cool in a jar or bowl in the fridge. The sauce will thicken more as it cools. Remove the cinnamon sticks before serving. Garnish with fresh mint leaves.