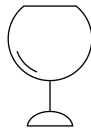


## BLOOD ORANGE CRANBERRY SAUCE



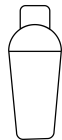
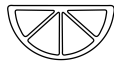
### INGREDIENTS

- 12 ounces fresh cranberries
- 1 cup water
- 1/2 cup granulated sugar
- 1/2 cup [Monin Blood Orange Purée](#)
- 1/4 cup Honey Sweetener
- 1/4 tsp. ground cinnamon
- 1 tsp. minced candied ginger, optional



### GLASSWARE

16



### PREPARATION

1. In a saucepan, combine all ingredients and bring to a boil over high heat.
2. Once boiling, reduce the heat to medium and simmer until the cranberries have burst and the mixture has reduced slightly, about 5 minutes.
3. Remove from the heat. Using a blender, purée the mixture until smooth and then pass through a fine mesh strainer.
4. Chill the mixture fully in the refrigerator. Once fully chilled, serve as desired.