

# CRANBERRY-ORANGE SAUCE

We often get requests for this Thanksgiving favorite every year. It is a traditional favorite that, with its tart and somewhat bitter tang, really helps to cut through the richness of all the other dishes. Yet another great recipe from Wholesome Yum, this is a healthy, fresh alternative to the canned, overly-sweetened cranberry sauces. It will be one of the easiest sides you make for Thanksgiving, yet will yield a lot of flavor and beautiful color on your table. This recipe would count as a fruit, however, your probably won't want to eat an entire cup!



## INGREDIENTS

12 oz package fresh cranberries  
1 cup Swerve Confectioners (do not use granular!)  
3/4 cup water  
1 tsp orange zest\*  
1/2 tsp pure vanilla extract

## INSTRUCTIONS

Combine the cranberries, Swerve, water and orange zest in a medium saucepan. Bring to a boil, then reduce heat to a gentle simmer. Simmer for 10-15 minutes, until cranberries pop and a thick sauce and deep red color forms. Remove from heat and stir in the vanilla extract.