

Maple Cinnamon Cranberry Sauce

Servings: 10

Ingredients:

- 3 cups (1 package) fresh cranberries
- $\frac{2}{3}$ cup raisins
- $\frac{1}{2}$ cup maple syrup
- $\frac{1}{3}$ cup honey
- $\frac{1}{4}$ cup vinegar
- $\frac{1}{2}$ tsp. cinnamon

Directions:

1. Add all ingredients to a medium pan.
2. Over medium heat, cook until cranberries begin to pop.
3. If desired, crush most the berries against the side of the pan with a wooden spoon.
4. Remove from heat, and refrigerate until ready to use. Sauce will keep in the refrigerator for several weeks.

Nutrition: (Serving size: 1 Tbl.)

calories: 62 *protein:* 0.0g *total carbohydrate:* 15.8g *total fat:* 0g
sugars: 13.7g *sodium:* 59mg *dietary fiber:* 1g *saturated fat:* 0g