



## Cran-Merry Solstice Sauce



Gluten-free, vegetarian, vegan

*A wonderful sauce for holiday gatherings during the snowy solstice season!*

### Ingredients:

3 cups fresh or frozen cranberries (two 12 oz. packages)

1 cup apple cider or apple juice

1 tablespoon fresh ginger, grated

1/3 cup maple syrup

½ teaspoon cinnamon

½ teaspoon allspice

1. Rinse cranberries. Pick out and discard any damaged ones.
2. Mix cranberries, apple cider, and ginger in a small sauce pan.
3. Bring to a boil and cook until most of the cranberries have burst.  
Stir often so the cranberries do not burn.
4. Add maple syrup and spices.
5. Reduce heat and simmer until sauce thickens to desired consistency. Sauce will continue to thicken as it cools.