

Deni's Best Cranberry Sauce!

Easy, tasty, and preserves well. Great for holiday feasts.

Categories

Gluten-free

Yields: 8 servings

Preparation time: 5 mins

Cooking time: 30 mins

Category: Side dishes and appetizers

Complexity: Simple

Vegan experience: Absolute beginner

Preparation style: Cooked

Ingredients

Organic cranberries	8 x 1/4 cup
Orange juice, fresh	1 cup
Cinnamon, ground	1 teaspoon
Cardamom, ground	1 teaspoon
Whole cloves	2 gram
Maple syrup	10 tablespoon
Mandarin orange, fresh	1 cup
Raisins, uncooked	6 gram
Pecans, raw	6 gram

Instructions

- 1) Add OJ, maple syrup, and cranberries to a saucepan.
- 2) Stir in spices.
- 3) Bring to a boil while stirring. Then immediately reduce heat. Stir constantly until all the cranberries have popped.
- 4) When the mixture becomes thick, remove it from the stove top and place it in a bowl. It should NOT be runny. Remove cloves.
- 5) When the mixture has cooled garnish it with pecans, raisins, and mandarin orange pieces.
- 6) Chill in refrigerator for one day.
- 7) Serve with Tofurkey, vegan sausages, vegan chicken pieces.
- 8) Enjoy!