

Herbal Legacy Recipes

Honey and Spice Cranberry Sauce

Adapted from <http://www.atoka.qc.ca/>

Yield: About 2 ½ cups

Ingredients:

- 1 12-ounce bag cranberries
- 1¾ cups apple cider or juice
- ¾ cup honey
- 2 cinnamon sticks, broken in half
- 6 whole cloves
- 1 bay leaf
- Pinch of salt

Combine all ingredients in heavy large saucepan. Bring to boil over medium heat. Simmer until berries burst and sauce thickens stirring occasionally, about 15 minutes. Remove cinnamon sticks, cloves and bay leaf.

Refrigerate sauce until cold.