

CRANBERRY SAUCE WITH BALSAMIC VINEGAR



SAVEUR PRODUCT USED

MANGO, APRICOT & STRAWBERRY BALSAMIC VINEGAR OR SPICED FIG, MAPLE & PEAR BALSAMIC VINEGAR, CINNAMON BLEND BAKING SPICE

INGREDIENTS

1 cup sugar of choice (date sugar works well - you may need to add a bit more)

½ cup *Saveur* Mango, Apricot & Strawberry Balsamic Vinegar OR Spiced Fig Maple Pear Balsamic Vinegar

¼ cup water

1 12 oz. package fresh cranberries

½ tsp *Saveur* Cinnamon Blend Baking Spice

1 tbsp orange zest

METHOD

Combine sugar, Saveur Balsamic Vinegar and water in a heavy medium saucepan over medium-high heat. Bring to a boil, stirring until sugar dissolves. Mix in cranberries, Saveur Cinnamon Blend Baking Spice and orange peel. Reduce heat and cover partially. Simmer until berries burst, about 10 minutes. Remove from heat. Cool completely, sauce will thicken as it cools.

