

Easy Fresh Cranberry Sauce (Naturally Sweetened)

Prep	Cook	Total
5 min	10 min	15 min

Yield: 2 cups

Serving: 6

Sweetened with honey rather than sugar, this paleo cranberry sauce is quick and easy to make, and healthier than other versions. Save time by preparing the sauce a day or two in advance.

Ingredients

12 ounces **fresh cranberries**

$\frac{1}{2}$ cup **water**

$\frac{1}{2}$ cup **honey**

1 tsp **orange zest** (*optional*)

Directions

1. Combine all ingredients in a saucepan over medium heat. Cook, stirring occasionally, until berries pop and sauce thickens, about 10 minutes.
2. Cool completely and refrigerate. Serve at room temperature.

