Gingery Cranberry Sauce

in a new light

Makes: 8 servings
Prep Time: 5 minutes
Cook Time: 15 minutes
Difficulty: Easy

Ingredients:
- 1 (12-ounce) bag fresh or frozen cranberries
- 1 1/2 cups unsweetened 100% white grape juice
- 1/3 cup sugar
- 1 (2-inch) piece peeled fresh ginger, thinly sliced
- 2 sticks cinnamon
- 10 whole cloves

Directions:

Bring cranberries, grape juice, sugar, ginger, cinnamon, and cloves to a boil in a medium saucepan. Cook, stirring and mashing the cranberries slightly, until thickened, 10–15 minutes. Remove the sauce from the heat; let cool 30 minutes.

Cover and refrigerate overnight to blend flavors. Remove ginger, cinnamon sticks, and cloves from the cranberry sauce before serving.

Nutritional Information: Per serving (1/4 cup): 80 calories, 0 g fat (0 g saturated, 0 g trans), 0 mg cholesterol, 0 mg sodium, 21 g carbohydrate, 2 g fiber, 0 g protein.