

## Secret Ingredient Cranberry Sauce



- 1 12 oz package of fresh cranberries
  - 1 orange, peeled then pureed (zest before peeling)
  - 2/3 c maple syrup (could substitute monk fruit maple flavored syrup if concerned about glycemic count)
  - 1/2 t fresh ginger, pureed
  - 1 c pecans, coarsely crushed
  - zest of one orange
  - zest of one lemon (this is the key secret ingredient according to my friend Dana)
1. Put all the ingredients into a saucepan. Bring to a boil. Simmer until cranberries split, about 20 minutes.
  2. Puree 1/2 sauce. Add puree to remaining whole cranberry sauce, stir and serve.
  3. Don't forget to also offer your guests the canned cranberry sauce, complete with the ridges from the can.