



# Cranberry Sauce

Our low GL cranberry sauce, but don't just reserve this for the turkey, it's also lovely on natural yoghurt or toast.

**Serves :** 6 - 8 as a condiment

**Ready In :** 30 minutes or less

## Ingredients

- 400g cranberries
- 150g
- 1 tbsp olive oil based spread / butter
- zest & juice of 1 orange
- 50ml water

## Instructions

- Take the cranberries off their stalks, rinse, and put in a pan with the rest of the ingredients.
- On a high heat bring to a fast boil, and let the mix bubble for a minute or two, then reduce the heat and let it simmer for 10 -15 minutes.
- Allow to cool slightly and taste.
- If you need more sweetness add a little more SWEET FREEDOM at this point and simmer for a couple more minutes.
- Pour into the bowl / jar you will be serving it in and allow to cool.
- If you're making in advance store in the fridge once it has cooled completely.