

# Cranberry Sauce

From [www.cookingTF.com](http://www.cookingTF.com)

1 cup water or orange juice

12 ounces fresh cranberries

½ cup, or more, sucanat or rapadura

Bring the water to a boil in a sauce pan. Stir in the cranberries and the rapadura. Return to a boil, then reduce the heat to a simmer and cook for 10 minutes or until the cranberries pop. Cool and chill until serving.

\*You could also sweeten this with stevia or honey.