



MORELLO CHERRY & CRANBERRY GINGER SAUCE



SERVES: PREP TIME: COOK TIME:

12 | 1-2H | 15M

DAIRY FREE GLUTEN FREE VEGAN VEGETARIAN

INGREDIENTS:

½ Cup Crofter's Organic Premium Morello Cherry Fruit Spread

1 Cup Water

2 ¾ Cup Fresh Cranberries

1 Cup Red Cherries (Pitted)

½ Cup Orange Juice

1 Tbsp Fresh Grated Ginger

1 Tbsp Fresh Orange Zest

1 Tbsp Maple Syrup

Orange Slices (Garnish)

Mint (Garnish)

Rosemary (Garnish)

DIRECTIONS:

1. Begin by washing the cranberries and cherries and removing any pits from the cherries if needed. In a medium sized sauce pot, combine Crofter's Organic Premium Morello Cherry Fruit Spread and water. Mix together.
2. Next add in the cranberries, cherries, orange juice, grated ginger, orange zest and maple syrup. Stir to combine. Place the sauce over high heat until boiling and allow to roll for 2-3 minutes. Reduce the heat and simmer uncovered for 15 minutes or until the cranberries have burst.
3. Once your sauce has begun to thicken, remove from the heat. Transfer the sauce to a medium sized bowl and place in the fridge to cool for 1-2 hours. This process will thicken up your sauce so don't worry if it's looking a little thin.
4. Remove the sauce from the fridge and scoop into serving dish. Garnish with some orange slices, a fresh sprig of mint or rosemary. Cover and place back in the fridge until ready to serve. Enjoy!