

Keto Spiced Cranberry Sauce

Description

Delicious and tasty. A family favorite for traditional Sunday lunches or dinners with friends and family.

Prep time: Five minutes

Total time: Fifteen minutes

Servings: 8

Ingredients

3 1/2 cups of frozen or fresh cranberries (12.3 oz)

1/4 teaspoon of ground cinnamon

A pinch of sea salt

1/8 teaspoon of ground cloves

1 orange, zested

3 tablespoons of fresh orange juice (45 ml)

Instructions

1. Pour the cranberries into a pot and place overheat. Add in the cinnamon, cloves, salt, orange juice, and orange zest. Heat until the mixture simmers and cranberries are broken down, about ten minutes. Stir frequently while heating.
2. Pour into a bowl and serve. You can store chilled in a container with a lid for about one week. Can also be freeze for longer.