

Cranberry Orange Sauce

Source: Chef Scotty

Yield: 8 servings

1 # cranberries, fresh or frozen
½ c date paste
2 ea blood oranges
2 T ground chia seeds
½ T cinnamon
½ t cloves
¼ t nutmeg

1. Zest and juice the oranges.
2. Combine cranberries, orange juice, date paste in a medium pot and cook over medium high heat until cranberries release all their juice and the date paste is dissolved, about 15 minutes.
3. Whisk in chia seeds and cook until the juice thickens, about 10 minutes.
4. Remove from heat and whisk in orange zest and spices. Chill in refrigerator for 4 hours before serving.

Chef Scotty's Notes:

Your house will smell like the holidays when you make the fragrant and tart sauce.

WSU Clark County Master Food Preservers

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Food Preservation or Food Safety Questions?

Contact us via our Food Preservation & Safety Helpline
564-397-5366 - Monday thru Friday

Companion recipe to The Columbian Market Fresh Article published on October 9, 2020.
For previous article recipes visit <http://ext100.wsu.edu/clark/?p=8163>