

Cranberry Sauce

- 2 bag Fresh Cranberries (Go ahead and make two bags. It will be great on toast later and it keeps forever in the refrigerator)
- ½ C. Brown sugar
- ½ C. Honey
- Zest and Juice of 5 oranges
- Zest and Juice of 2 lemons
- 1 stick Cinnamon
- 4-5 ea. Cardamom pods, gently crushed, green shell discarded and black seed kernels retained
- 10 ea. Coriander seeds, crushed
- Apple cider

There are two ways to make this, chunky and smooth. For chunky, omit the last step. I prefer chunky, but often people accustomed to traditional cranberry sauce balk at the texture

1. Place everything in a non-reactive pot. Cover by approximately ½ inch with apple cider. Bring to a boil then reduce to a simmer.
2. Cook with stirring for about 1 hour. Sauce should thicken nicely. Serve warm or cold as desired
3. For smooth sauce, run through small holed blade in a food mill. In the absence of a food mill, push through a medium mesh strainer.