

Spicy Cranberry Sauce

adapted from David Tanis

3/4 cup raw organic sugar
1/2 cup water
2 jalapeno pepper, seeded and minced
1 serrano pepper, seeded and minced
1 Tb lemon juice
1/4 tsp Celtic sea salt
1/4 tsp cayenne
1 Tb ginger, peeled and grated or finely minced
12 oz organic cranberries

- Put sugar and water in a heavy bottomed sauce pan over medium high heat. Stir to dissolve sugar.
- Add jalapeno, serrano, lemon juice, salt and cayenne. Simmer 2 minutes
- Add ginger and cranberries, stir to coat and bring to a brisk simmer. Reduce heat to medium-low and let mixture cook, stirring occasionally, until cranberries have softened and very little liquid remains in pan, about 15 minutes.
- Let cool and taste, add more salt and cayenne if desired.
- Store in the refrigerator for up to 1 week.