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Cranberry Sauce

Ingredients:

1 lb fresh cranberries
3/4 cup freshly-squeezed grapefruit juice
1/4 cup freshly-squeezed lemon juice
1 tbsp lemon zest
1/2 cup raw honey
1/8 teaspoon allspice

Directions:

1. Place saucepan under medium heat; add grapefruit juice, lemon juice, raw honey and allspice. Stir until honey melts. Juice should be slightly simmering.
2. Add cranberries and continue to stir.
3. As the cranberries cook, they'll pop. The sauce is ready when all cranberries have popped.
4. Let sauce cool in refrigerator and serve with turkey.