



CRANBERRY SAUCE w/RASPBERRY VINEGAR *Advanced Lifestyle*

INGREDIENTS

- 1-1/4 cups white sugar substitute
- 1/2 cup raspberry vinegar
- 1/4 cup water
- 1 (12 ounce) package fresh cranberries
- 1 cinnamon stick

INSTRUCTIONS

- Combine 1-1/4 cup sugar, vinegar, and water in a heavy medium saucepan over medium-high heat. Bring to a boil, stirring until sugar dissolves.
- Mix in cranberries, cinnamon stick, and orange peel. Reduce heat, and cover partially. Simmer until berries burst, about 10 minutes.
- Remove from heat. Cool completely, sauce will thicken as it cools. Discard cinnamon stick.

SERVING INFO: (Yields 8 servings)

1/4 cup (or 4 TBS) = 1 FR

See photo of recipe at [Instagram](#) and [Facebook](#).