

Lightly Spiced Cranberry Sauce

Signature cranberry sauce, lightly spiced with whole Indian spices, a hint of ginger and fresh mint.



Total Time

20 mins

Servings: 6

Ingredients

- Recipe Can be doubled if needed
- 2 cups cranberries
- 1 teaspoon canola oil
- 3 whole cloves
- 1 cinnamon stick about an 1 inch
- 2 tbsp sugar
- 1 tbsp brown sugar
- 1 tbsp chopped mint leaves
- Pinch of Salt

Instructions

1. In a saucepan on a medium low flame, heat the canola oil and whole cloves, cinnamon stick. Let the spices infuse the oil for a minute.
2. Then add cranberries, brown and white sugar, mint leaves and pinch of salt along with 1 cup of water; cook for 7-10 minutes (add more water only if required for cooking).
3. Once it reaches a thick sauce-like consistency, turn off the flame. Keep in mind that the sauce will thicken further upon cooling. Discard the cinnamon stick and whole cloves prior to serving.
4. Serve with sliced turkey.