



Holiday Cranberry-Pineapple Jelly

- ½ cup (100 g) coconut sugar (or maple syrup or chopped soaked dates)
- 1 cup (230 g) water
- ½ cup (110 g) crushed pineapple
- 2 tbsp pineapple juice
- ¼ tsp ground cinnamon
- ⅛ tsp freshly grated nutmeg
- ½ cup (95 g) dried tart cherries
- 1 12-ounce (350 g) package fresh or frozen cranberries
- ⅔ cup (85 g) chopped walnuts, toasted
- ½ tsp freshly grated orange or lemon zest

*Combine your sugar (coconut sugar, maple syrup, **or** chopped dates) with the water, pineapple and pineapple juice, cinnamon and nutmeg in a medium saucepan.*

Bring to a boil. Add cherries and cook for 2-3 minutes, until they start to soften.

Next, stir in cranberries and return to a boil. Lower the heat and simmer for about 10-12 minutes, until cranberries begin popping.

Carefully taste for sweetness, and adjust if necessary. Remove from the heat.

Meanwhile, heat a small skillet over medium-low heat. Add walnuts and toast them for 2-3 minutes, until they begin to turn light brown. Remove from heat and set aside.

When the cranberry sauce is done, stir in walnuts and orange zest. Let the mixture cool – it will thicken.

Serve the sauce either at room temperature or chilled. This keeps for 3 days in the refrigerator.