BASE CRANBERRY SAUCE
(YIELD: 20-30 SERVINGS)

INGREDIENTS

1. 3 tablespoon canola oil
2. 1.5 tablespoon grated ginger
3. 1 small shallot, finely diced
4. 1.25 cup brown sugar
5. ¾ cup honey
6. 1/3 cup orange juice
7. ¼ cup granulated sugar
8. 2 bag of 12oz fresh or frozen cranberry (for some reasons, stores only sell 12oz bags)
9. 1 small jar of guava jelly (or any flavor, sufficiently sweet)
10. Pinch kosher salt

PREPARATION

1. Cranberry is extremely tart, so don’t worry about all the sweet that is added in.
2. In a medium sauté pan, sauté shallot and ginger with the canola oil and add the rest of the ingredients in one at a time except the jelly.
3. Cook the sauce over small or medium heat for about 10 to 15 minutes and once the cranberries have broken and started to tart, stir in the jelly slowly until consistent.