

Sweet n' Sour Sauce

Servings: 10 Prep Time: 5-20 minutes



Ingredients:

- **2/3 cup** can cranberry sauce –OR– **1 cup** dried cranberries
- **1 1/2 cups** 100% orange juice (*only for dried cranberries*)
- **1/2–1 teaspoon** garlic powder, to taste
- **1/4 teaspoon** cayenne pepper or red pepper flakes, to taste
- **1/2 teaspoon** salt
- **1–1/2 Tablespoons** sugar
- **2 1/2 Tablespoons** vinegar
- **1/4 cup** water (*only for canned cranberry*)

Slurry: 1 tsp cornstarch + 1 Tbsp water

Directions:

1. **Stovetop: (for canned cranberries)** In a small pot, mix all ingredients (except slurry) together with a whisk or fork. The cranberry sauce may still be chunky, this is ok. Go to step 2.
Stovetop: (for dried cranberries): Mix with orange juice, not water. Add other ingredients. Bring to a boil then reduce the heat to simmer, for about 10-15 minutes with the lid on. Skip to Step 3.
2. **Heat** the mixture over medium heat and **whisk** often while heating. This will help dissolve the salt, sugar and cranberry. Once it bubbles everything should be dissolved, about 3-5 minutes.
3. **Mix** cornstarch and water in a small cup or bowl until it dissolves. **Add** to bubbling sauce. **Whisk** for 1 minute then **turn off** the heat.
4. **Microwave:** (only for canned cranberry) **Mix** all ingredients (except slurry) in a microwave safe bowl and heat for 3 minutes. **Stir well.** **Mix** in slurry and heat for 30 more seconds to thicken it up.