

Rosehip Thanksgiving Cranberry Sauce

Ingredients

- 2 cups (220g.) large rosehips, bud-end removed
- 1 cup sugar
- 12 oz. fresh or frozen cranberries
- ½ orange
- Pinch of salt

Steps

1. Combine the rosehips with two cups of water in a saucepan. Bring to a simmer, and simmer for 20 minutes. Use a metal strainer or a cheesecloth to strain the liquids from the solids, reserve the liquid, and compost the solids.
2. Combine the rosehip tea, sugar, juice of half an orange, and salt back in your skillet. Bring to a boil, and cook until the cranberries pop, at least 10 minutes. Let cool, and transfer to a serving container (or a leftover container, if not serving that day). Store covered in the fridge until totally cooled, and then serve. This sauce can be made several days in advance.

