



HOT HONEY CRANBERRY SAUCE

(Courtesy of the National Honey Board)

INGREDIENTS:

1 can (16 oz.) whole berry cranberry sauce
1/3 cup port wine
1/4 cup honey
2 teaspoons lemon juice

DIRECTIONS:

Combine all ingredients in small saucepan. Cook over low heat, uncovered, 10 to 15 minutes or until reduced by one-third.

SERVING SUGGESTIONS:

Serve over meat or poultry. May also be used to glaze meats during last 30 minutes of roasting.

Recipes courtesy of DUTCH GOLD HONEY, INC.
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