

Cranberry Sauce Recipe using Birchwood Xylitol

Ingredients:

12 ounce fresh cranberries (one bag)

1/2 c water

1 teaspoon vanilla

1/2 teaspoon cinnamon

Dash Himalayan salt

A couple shakes of nutmeg

Put fresh cranberries in sauce pan.

Add 1/2 cup water.

Cover and simmer until tender and juicy.

Uncover, add 1 cup Birchwood Xylitol. Stir until xylitol is dissolved.

Add remaining ingredients.

Pour into serving dish. Garnish if desired.

Cranberry Vinaigrette Dressing

Ingredients

1/2 cup Cranberry Sauce

1/4 Cup Red Wine Vinegar

3/4 Cup Olive Oil

1 t Dijon Mustard

Put all ingredients in blender. Blend and enjoy!

This recipe can have endless variations.

Optional - Play around with the amounts of vinegar vs oil.

Add 1/2 cup yogurt or mayonnaise

Skip the Dijon mustard

Add fresh raspberries

Etc. Etc. Etc.

HAPPY HOLIDAYS!

*Bow &
Charlotte*

