



Cranberry – Pomegranate Sauce

2 tbs. Blood Orange Olive Oil

1 cup sliced onion loosely packed

1 teaspoon kosher salt

fresh cracked pepper

2 cups fresh cranberries

1/2 cup brown sugar

1/2 cup Pomegranate Balsamic

1/4 Freshly squeezed orange juice

Heat the olive oil in a medium saucepan over medium heat add the onion salt and a few turns of black pepper.

Sauté until the onion is caramelized about 15 minutes.

Add cranberries brown sugar balsamic vinegar and orange juice. Bring to a boil then reduce to a simmer.

Cook until the sauce is jam-like in consistency, about minutes stirring occasionally. Cool transfer to a container cover and refrigerate up to one week.