

Cranberry-Chipotle Sauce

*Hector Santiago
Atlanta Journal Constitution*

Yield: 1 1/2 cups

*1 bag (12 ounce) cranberries
1 cup fresh orange juice
1 cup brown sugar
1/2 stick cinnamon
2 bay leaves
1 teaspoon orange zest
1 clove
2 chipotle peppers in adobo, seeds
removed
1 tablespoon chipotle adobo sauce*

In a medium saucepan, combine the cranberries, juice, brown sugar, cinnamon stick, bay leaves, orange zest and clove. Simmer until thick. Remove from the heat. Chill. Remove the cinnamon stick, bay leaves and clove.

Refrigerate until ready to use.

Add the chipotle peppers and adobo sauce. Use an immersion blender to smooth out the sauce but keep a chunky texture.

Per Serving (excluding unknown items): 727 Calories; 2g Fat (2.4% calories from fat); 3g Protein; 184g Carbohydrate; 7g Dietary Fiber; 0mg Cholesterol; 76mg Sodium. Exchanges: 1/2 Grain(Starch); 2 1/2 Fruit; 1/2 Fat; 9 1/2 Other Carbohydrates.