

Mango Cranberry Sauce

From Chelsey Hernandez

Ingredients:

- 1 bag (12 oz.) fresh or frozen whole cranberries
- 1 pkg. (14 oz.) frozen GOYA® Mango Fruit Pulp, thawed
- ⅔ cup sugar
- ⅓ Cup juice, plus 1 tsp. zest from 1 fresh orange, zested and juiced
- ⅓ Cup water
- ½ tsp. fresh ginger, peeled and very finely chopped
- ¼ tsp. salt
- ⅛ tsp. ground cinnamon

Instructions:

- 1- Add cranberries, mango fruit pulp, sugar, orange juice, orange zest, water, ginger, salt and cinnamon to medium saucepan over medium heat.
- 2- Bring cranberry mixture to boil, stirring to combine. Reduce heat to low.
- 3- Simmer, stirring occasionally, until cranberries have popped and mixture has thickened slightly (mixture will continue to thicken as it cools), about 10 minutes.
- 4- Transfer Mango Cranberry Sauce to bowl; chill in refrigerator until cold.