

FOREST FRESH ALASKA

Cran-huckleberry Sauce



PREP TIME
2 minutes

COOK TIME
10 minutes

READY IN
30 minutes



SERVINGS
6-8

FOREST
INGREDIENTS

Huckleberries
Labrador Tea

Ingredients

- 1 cup cranberries, fresh or frozen
- 1 cup huckleberries, frozen
- ½ cup water
- 1 cup sugar
- 4-6 Labrador Tea Leaves
- ¼ cup Grand Marnier liqueur
- 1 tsp lemon zest

Steps

- Rinse cranberries and place in a small saucepan. Add the huckleberries, labrador tea leaves, water and sugar. Heat until boiling and cranberries pop open. Reduce heat to low.
- Add Grand Marnier and lemon zest to sauce. Stir gently and allow to continue simmering for five minutes.
- Remove from heat. Remove Labrador Tea leaves from the sauce. Serve hot, drizzled over your holiday fixings or serve chilled as a side.

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Notes

You can replace the Grand Marnier with orange juice for an alcohol-free version.