

Agave-Sweetened Herb-Infused Cranberry Sauce

This recipe creates a sophisticated, naturally sweetened cranberry sauce perfect for holiday gatherings. The herb bouquet infuses subtle, aromatic notes of citrus and earthiness.

Ingredients

Item	Quantity	Notes
Fresh Cranberries	12 oz (1 bag)	Rinsed
Agave Nectar	1/2 cup to 3/4 cup	Start with 1/2 cup and taste test; agave is sweeter than sugar.
Water or Orange Juice	1/2 cup	Orange juice adds a nice acidity and flavor depth.
Orange Zest	1 teaspoon	Fine zest from one small orange (avoid the bitter white pith).
Pinch of Salt		Balances the flavor.

Herb Bouquet (Sachet) Ingredients

The herbs are tied together in cheesecloth so they can be easily removed before serving.

Item	Quantity
Sprigs of Fresh Rosemary	2 small sprigs
Sprigs of Fresh Thyme	4 sprigs
Cinnamon Stick	1 small (2-inch) stick
Whole Cloves	3 whole cloves
Star Anise (optional)	1 piece

Instructions

Step 1: Prepare the Herb Bouquet

Lay a 6-inch square of **cheesecloth** flat. Place the rosemary, thyme, cinnamon stick, cloves, and star anise (if using) in the center. Gather the corners of the cheesecloth and tie it securely with kitchen twine to form a small, easily removable bundle (a sachet).

Step 2: Combine Wet Ingredients

In a medium saucepan, combine the **water or orange juice**, **agave nectar** (use the smaller

1/2 cup measure for now), and the **orange zest**. Bring the mixture to a simmer over medium heat, stirring until the agave is fully dissolved into the liquid.

Step 3: Add Cranberries and Herbs

Add the full bag of **cranberries** and the prepared **herb bouquet** into the simmering liquid.

Step 4: Simmer and Cook

Bring the mixture back to a gentle boil, then reduce the heat to low. Allow it to simmer for **15 to 20 minutes**, stirring occasionally.

- The sauce is ready when the cranberries begin to **pop** and break down, and the sauce thickens slightly.

Step 5: Final Adjustments

1. Remove and discard the **herb bouquet**.
2. Taste the sauce. If you prefer a sweeter flavor, slowly stir in the remaining **1/4 cup of agave nectar**, one tablespoon at a time, until it reaches your desired sweetness.
3. Stir in the pinch of **salt** to enhance the overall flavor.

Step 6: Cool and Store

Remove the sauce from the heat and transfer it to a heat-safe bowl or container. The sauce will thicken significantly as it cools. Cool it to room temperature before covering and storing it in the refrigerator. The sauce can be made up to a week in advance.