

## Moroccan Spiced Cranberries

### Ingredients:

- 1 ½ cups (6 ounces) fresh cranberries, frozen cranberries may be substituted
- 2 dried apricots, chopped
- 2 tablespoons golden raisins
- ½ teaspoon orange zest
- ¼ cup water to start; add more as needed
- 1 pinch ground cumin
- 1 pinch ground cardamom
- ¼ cup granulated sugar
- 1 ¼ teaspoon Kosher salt

### Procedure:

1. Add the cumin, cardamom, and sugar into a pot that is large enough to hold all of the ingredients for the recipe. Heat over medium heat until the spices become fragrant.
2. Add the 1/4 cup water and salt, heat until the salt and sugar are completely dissolved.
3. Add the cranberries, apricots, orange zest and raisins, stir to combine and coat everything well. Cook over low heat until the fruit is very soft, stirring occasionally, between 5 - 10 minutes.
4. Add an additional 1/4 cup of water if the pot becomes dry, the extra liquid will become a syrup as the fruit cooks.
5. When the fruit is cooked and soft, season with salt and sugar to taste. If it is too tart, add 1 - 2 teaspoons sugar and a pinch of salt. The salt will bring out the sweetness of the fruit.