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# Sunny's Easy Honey Cranberry Sauce

*Recipe courtesy Sunny Anderson, 2017*

Makes 2 cups

## **Ingredients:**

¼ cup creamed honey

1 cup (8 ounces) jellied cranberry sauce

½ cup chicken stock

2 tablespoons butter

4-8 sprigs fresh thyme, leaves stripped and gently chopped

Kosher salt and black pepper

## **Make the sauce.**

In a small saucepot on medium heat add the honey, jellied cranberry sauce, and chicken stock. Cook until the cranberry dissolves and the liquid reduces and becomes slightly thicker.

Stir in the thyme and butter until it melts. Taste and season with a pinch of salt and a few grinds of pepper. Keep warm.