Zesty Cranberry Sauce

**Ingredients**
12 oz cranberry
¼-inch fresh ginger
½ whole orange
¼ teaspoon orange zest
2 Tablespoons coconut sugar
¼ cup water

**Method**
1. Juice the orange and chop up the zest.
2. Mix together all ingredients in a small pot over medium-high heat.
3. Bring to a boil, then lower heat. Simmer, uncovered, until jam-like for ½ an hour.