

## Easy Rosella Sauce

### Ingredients:

- 1 – 1 ½ c. fresh or frozen rosella w/seed pods removed (*you could use cranberries or other berries, if you desired*)
- 1 c. water
- ½ c. sweetener – *use a little more if you want it sweeter*
- 1 c. chopped fresh or frozen fruit -*we like to use strawberries, blackberries, mangoes, pears, or pineapple*
- ¼ c. lemon or orange juice

optional add- ins:

- 1-2 T. Freshly grated ginger
- Finely chopped jalapeno or other pepper
- Cinnamon, nutmeg, or allspice

### Directions:

Bring the water and sweetener to a simmer over medium heat.

Add in the Rosella and simmer until slightly thickened.

Add in the chopped fruit and simmer a bit more.

*Use an immersion blender if you want it to be a bit smoother.*

Stir in the juice and any optional ingredients, simmer and stir until thickened to desired consistency. *The sauce will thicken a little more as it cools.*

Remove from heat and carefully pour into a clean jar.

Serve warm or chilled. Keep in the refrigerator for up to one month.