

Cranberry Sauce

Make perfect homemade cranberry sauce with fresh cranberries, sugar, and orange juice. Easy 15-minute recipe for Thanksgiving and Christmas dinner.

3	12	15	6	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Cranberry Sauce

Ingredients

- 1 lb cranberry
- 0.5 cup brown sugar
- 0.75 cup granulated sugar
- 1 cup orange juice
- 1 slice orange
- 1 cinnamon stick

Instructions

- 1 Prepare the cranberries**

Rinse 1 pound fresh cranberries under cold running water in a colander. Remove any stems, soft or damaged berries, and debris by hand.
- 2 Make the base**

Combine 3/4 cup orange juice and 1/2 cup granulated sugar in a medium saucepan. Stir constantly over medium heat until the sugar completely dissolves and the mixture begins to simmer, about 2-3 minutes.
- 3 Add the cleaned cranberries, 1 slice orange zest (grated), and 1 cinnamon stick to the saucepan. Stir gently to coat the cranberries with the syrup.**
- 4 Cook the sauce**

Increase heat to medium-high and bring the mixture to a rolling boil. You'll hear the cranberries start to pop within 1-2 minutes.
- 5 Reduce heat to medium-low and simmer for 10-12 minutes, stirring occasionally, until most cranberries have burst and the sauce coats the back of a spoon.**
- 6 Finish and cool**

Remove from heat and discard the cinnamon stick. Let the sauce cool at room temperature for 15 minutes - it will thicken as it cools.
- 7 Transfer to a serving bowl or storage container. Serve immediately or refrigerate for up to 1 week.**

Tips

Choose firm, plump cranberries and discard any soft or wrinkled ones for the best texture and flavor.

Don't stir the cranberries too vigorously once they start popping, or you'll break them up too much and create a mushy sauce.

Taste and adjust sweetness gradually - you can always add more sugar, but you can't take it away.

For a smoother sauce, pulse it briefly in a food processor after cooling, or press it through a coarse sieve.

Make the sauce at least a day ahead to allow flavors to develop and meld together properly.

If using whole spices like cinnamon sticks or star anise, remove them before serving for better presentation.

Let the sauce cool completely before refrigerating to prevent condensation and maintain the best texture.

For a more elegant presentation, strain out the cranberry skins after cooking for a smoother, jewel-like appearance.