

Homemade Cranberry Sauce

2 Cups Cranberry Sauce

Ingredients

- 12 oz. fresh cranberries rinsed
- ¼ cup water
- ¾ cup 100% orange juice
- ½ cup granulated sugar
- ½ cup light brown sugar
- ⅛ tsp ground cinnamon

Instructions

- In a medium sauce-pan, whisk together water, orange juice, granulated sugar, and brown sugar over medium-high heat.
- Once the mixture comes to a boil, whisk in the cinnamon.
- Gently pour cranberries into the saucepan and reduce heat to a simmer.
- Simmer the mixture uncovered for 10 - 12 minutes, stirring occasionally, until cranberries begin to pop. (You will hear popping noises and the berries will burst open).
- Using a potato masher, gently mash the cranberries to make the mixture thicken. The more you mash, the smoother the mixture will be, you get to choose the texture! If you prefer extra-smooth cranberry sauce, blend the mixture in a blender until smooth.
- Simmer for another 3 minutes and then turn off heat but leave the pot uncovered on top of the burner to cool and thicken for 20-30 minutes, stirring occasionally.
- Store in refrigerator in an airtight container.

Notes

Ingredient Substitutions:

- Fresh cranberries. This cranberry sauce recipe tastes best when it's made with fresh cranberries. I have used frozen cranberries and while it still tastes great, it is a little "seedy" meaning the seeds don't break down as well during cooking.
- Orange Juice. Opt for a pulp-free variety for the best texture.