

# Easy Homemade Cranberry Sauce

Serves 12

## Ingredients

2 (12 oz) bags of fresh cranberries

1 1/2 cups sugar

4 wide strips orange zest

1/2 cup water

pinch of salt

1 cup fresh orange juice

\*Other optional ingredients: (see notes below)

1 cup cranberry juice cocktail

1-2 cinnamon stick

1 tsp vanilla extract

## Instructions

- 1 Wash and drain cranberries.
- 2 In a medium saucepan, combine fresh cranberries, sugar, strips orange zest (I use a vegetable peeler for these), water, and salt.
- 3 Bring to a boil over medium-high. Reduce to a simmer and cook until thickened, 20 to 25 minutes. Remove from heat and stir in 1 cup fresh orange juice. Refrigerate in large mason jars until well chilled and ready to serve.

## \*Alternate Flavor Combinations

1. If you like a bit of spice in your cranberry sauce, add in 1-2 cinnamon sticks in step 2 and remove just before chilling.
2. Try stirring in 1 tsp of vanilla extract just before chilling.
3. If you are not a fan of orange, substitute 1 cup cranberry juice cocktail for the orange juice.

freutcake <https://www.freutcake.com/>