

Cranberry Sauce Recipe

- Prep time: 5 minutes
- Cook time: 15 minutes
- Yield: Cranberry sauce base makes 1 $\frac{1}{4}$ cups.

Ingredients

- $\frac{1}{4}$ cup sugar
- $\frac{1}{2}$ cup orange juice
- 2 cups (1 6-oz package) fresh or frozen cranberries
- *Optional Pecans, orange zest, raisins, blueberries, cinnamon, nutmeg, allspice.*

Method

1 Place the cranberries in a colander and rinse them. Pick out and discard any damaged or bruised cranberries. Put the juice and sugar in a medium saucepan on high heat and bring to a boil. Stir to dissolve the sugar.

2 Add the cranberries to the pot and return to a boil. Lower the heat and simmer for 10 minutes or until most of the cranberries have burst.

3 Once the cranberries have burst you can leave the cranberry sauce as is, or dress it up with other ingredients. We like to mix in a half a cup of chopped pecans with a few strips of orange zest. Some people like adding raisins or currants, or even blueberries for added sweetness. You can also add holiday spices such as cinnamon, nutmeg, or allspice.

4 Remove the pot from heat. Let cool completely at room temperature, then transfer to a bowl to chill in the refrigerator. Note that the cranberry sauce will continue to thicken as it cools.



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