

# Cranberry Sauce

• Author: Sally  
• Prep Time: 5 minutes  
• Cook Time: 15 minutes  
• Total Time: 20 minutes  
• Yield: 2 cups

Made from 5 ingredients, this easy sauce is ready after 15 minutes on the stove. It thickens as it cools. You can use fresh or frozen cranberries. See notes.

## Ingredients

- 12 ounce bag cranberries, rinsed\*
- 3/4 cup (150g) water
- 1/4 cup (60ml) fresh orange juice (about 1/2 large orange)
- 3/4 cup (150g) packed light or dark brown sugar\*
- 1 teaspoon orange zest
- 1/2 teaspoon pure vanilla extract

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## Instructions

1. Read before you begin: You need fresh orange juice and orange zest. I recommend zesting the orange first, setting the zest aside, then cutting the orange for the juice. (Harder to zest a cut orange!) You need about half of a large orange for 1/4 cup juice. Juice the other half of the orange if you need more to yield 1/4 cup.
2. After rinsing the cranberries, set 1/2 cup cranberries aside. You will stir these in at the end for extra texture.
3. Combine the remaining cranberries, water, orange juice, and brown sugar together in a medium saucepan over medium heat. Stir occasionally as the mixture comes to a simmer. Once simmering, reduce heat to low-medium. While stirring occasionally, continue to cook until liquid has reduced and cranberries have burst and thickened, about 10 more minutes.
4. Remove from heat and stir in 1/2 cup reserved cranberries, orange zest, and vanilla extract. Sauce will continue to thicken as it cools.
5. Sauce is excellent served warm or at room temperature. Cover and store leftovers in the refrigerator for up to 5 days.

## Notes

1. Make Ahead & Freezing Instructions: You can prepare the sauce 3 days ahead of time. Cool completely, cover tightly, then refrigerate until ready to use. Bring to room temperature or warm on the stove/in the microwave, if desired, before serving. To freeze, cool sauce completely. Freeze for up to 3 months. Thaw in the refrigerator, then bring to room temperature or warm on the stove/in the microwave before serving.
2. Cranberries: One 12 ounce bag is usually between 3 and 4 cups. You can use fresh or frozen cranberries. No need to fully thaw. Rinse the cranberries with water in a colander before using. No need to pat dry— some water droplets are fine.
3. Brown Sugar: I usually use 3/4 cup brown sugar, which makes a moderately sweet cranberry sauce. You can increase to 1 cup (200g) if you prefer your cranberry sauce extra sweet.
4. Special Tools (affiliate links): Zester & Citrus Juicer